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*All*  
ELECTRIC-MIX RECIPES  
Prepared specially for your  
*Dormeyer* MIXER



DORMEYER PRESENTS TO YOU

*This Most Unusual Cook Book*

containing over 125

All Electric-Mix Recipes

**T**HE cake's all fun . . . when it's Dormeyer done! And here's the proof — in over 125 opportunities for you to use your Dormeyer Electric Food Mixer.

We know you will treasure your Dormeyer All Electric-Mix cook book. It is created solely for mixing and baking the modern way . . . without tedious hand work . . . and with perfect results assured. It contains most of the best recipes from several of the best-known Test Kitchens in America!

This *All Electric-Mix Recipe Book* would not have been possible without the generous cooperation and unlimited helpfulness of these great organizations:

**GENERAL MILLS, INC.**

For their "Betty Crocker" Recipes, using  
SOFTASILK Cake Flour and Gold Medal Flour

**LEVER BROTHERS**

For their "Basic One Bowl" Recipes, using  
SPRY Vegetable Shortening

**IGLEHART BROTHERS**

For their "Mix-Easy" Recipes, using  
SWANS DOWN Cake Flour

**PILLSBURY MILLS, INC.**

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Dormeyer thanks them, with deep appreciation, for checking and recommending their proven "one bowl" and "automatic mixing" recipes. Every recipe is thoroughly tested by their Home Economists through actual mixing and baking results in their own Test Kitchens. You can be sure of perfect results, if you will use each recipe without change, including the product named in it.

We are indebted, too, to our own Dormeyer Kitchens, for the many recipes in which none of the above products are named.

*Ethel Allison*

Home Economist

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25c



# *Suggestions from the* **Dormeyer Experimental** **Kitchens**

All ingredients should be at room temperature before measuring. Flavoring extracts — when called for — should be added to the liquid portion of the recipe.

Sift flour and then measure. Add double action baking powder and salt in required amounts to the flour, then resift.

Cream shortening well before adding sugar. After shortening has been creamed, sugar should be added slowly and mixed thoroughly. This should be done with the Mixer operating at medium speed until the mixture has a creamy consistency. Method of adding eggs, depends upon the individual recipe; directions usually will be found in recipes. In general: The following procedure, if carefully followed, should bring best results:

1. Set mixer at medium speed for creaming shortening.
2. Add sugar and cream well.
3. Add eggs.
4. Set mixer at medium speed. Add one-third of the measured flour, then one-half of the liquid. To this add a second third of the flour and the remainder of the liquid. Then add the remaining one-third of flour.
5. Remove the beaters from mixture and fold in whites of eggs, if called for. Mixture is now ready for placing in tins.

**Note:** In order to eliminate the possibility of overmixing, the mixing of flour and liquid should be done as quickly as possible.

## **How To Use Your** **DORMEYER Electric Food Mixer**

### **Tried and Tested**

We have tested this mixer in our Experimental Kitchens on a wide variety of recipes and are pleased to pass on, for your benefit, suggestions regarding the use of the mixer.

**1st Speed:** Mixing Dry Ingredients.

**2nd Speed:** Mashing Potatoes; Juicing Fruit; Whipping Egg Whites.

**3rd Speed:** Mixing Cake Batter; Whipping and Creaming Potatoes; Beating Cakes, Icings and Eggs.

In your Electric Mixer you have an efficient assistant which, if properly used, will enable you to produce better products without effort.

### **Mixing Time Important — Avoid Overbeating**

There is a natural tendency for many cooks to overbeat ingredients because they do not realize the powerful mixing action of Electric Mixers. Proper mixing time is very important to successful results.



## RULES FOR MIXING AND BAKING

Beginners as well as experienced cooks can make excellent cakes, pies or biscuits by carefully following instructions given in recipes for mixing and baking. There are a few rules which should be applied for successful cake, pie and biscuit baking.

- A. Before starting to mix, read the recipe carefully and have all the ingredients needed placed before you on a work table. All ingredients should be at room temperature.
- B. Use standard measuring equipment. This consists of a set of measuring cups,  $\frac{1}{4}$  cup,  $\frac{1}{3}$  cup,  $\frac{1}{2}$  cup and 1 cup size or a measuring cup with these markings on the side, a set of measuring spoons, a set of mixing bowls, a flour sieve, a pastry brush, a cake rack, a pair of kitchen scissors, a rubber spatula or a wooden spoon, a metal spatula.
- C. The use of best ingredients in baking is more economical as it produces a superior product.
- D. Measure accurately; all measurements should be level.  
 Flour: Sift once before measuring, then fill cup with a spoon, level with a knife or spatula. For measuring  $\frac{1}{4}$  cup it is convenient to measure 4 level tablespoons.  
 Sugar: Fill cup and level with a knife or spatula. Brown sugar should be firmly packed so that the sugar will hold the shape of the cup when turned out.  
 Syrups: Measure by filling cup or spoon, never by dipping spoon or cup in syrup.  
 Liquids: Pour into a cup which is standing upon a level table.  
 Shortening: Pack firmly into cup or spoon so that the shortening retains the shape of cup or spoon after being turned out.  
 Baking Powder: Use double action baking powder. Be sure to measure carefully; level measurements are important, for too much or too little baking powder can spoil the cake.
- E. Preheat oven to the temperature required before placing the cake or pie into it; the amount of heat necessary is stated in each recipe.

A slow oven requires heat of 250-350 degrees F.

Moderate " " " " 350-400 " "

Hot " " " " 400-450 " "

Very hot " " " " 450-500 " "

- F. Baking Cakes: Let Butter Cakes set in the tin a few minutes, remove from tin and place on cake rack to cool, remove wax paper while cake is still warm.  
 Sponge Cakes: Invert on cake rack immediately upon removing from oven and let them stand inverted until cold, then loosen side of cake with a spatula. A piece of wax paper on the rack prevents ridges from forming on the bottom of the cake.
- G. Breads: Remove from pan immediately and set on side on a wire rack.



# Cakes

## ANGEL FOOD CAKE

|                            |                       |
|----------------------------|-----------------------|
| 1 1/3 c. egg whites        | 1 1/4 tsp. flavoring  |
| 1 1/3 tsp. cream of tartar | 1 c. sifted SOFTASILK |
| 1/4 tsp. salt              | Cake Flour            |
| 1 c. sugar                 | 1/2 c. sugar          |

### Method (with DORMEYER Mixer)

Beat 1 1/3 c. egg whites until frothy. Beat in 1 1/3 tsp. cream of tartar — 1/4 tsp. salt. Continue beating until egg whites are glossy, fine-grained and will stand up in a stiff point. Gradually

add (gently beating and folding after each addition with spoon) 1 c. sugar. Fold in . . . 1 1/4 tsp. flavoring — gradually and gently fold in 1 c. sifted SOFTASILK Cake Flour, which has been sifted 3 times with 1/2 c. sugar.

Pour batter into ungreased 9-inch or 10-inch tube center pan. Gently cut through batter with knife to break air bubbles. Bake 60 to 65 minutes in slow moderate oven (325°). Invert pan immediately; let cake hang in pan until cold.

## ANGEL FOOD CAKE

|                                 |                            |
|---------------------------------|----------------------------|
| 1 c. sifted SWANS               | 1/4 tsp. salt              |
| DOWN Cake Flour                 | 1 1/4 tsp. cream of tartar |
| 1 1/2 c. sugar                  | 1 tsp. vanilla             |
| 1 1/4 c. (10 to 12) egg whites* | 1/4 tsp. almond extract    |

### Method (with DORMEYER Mixer)

Sift . . . flour once, measure. Add . . . 1/2 c. sugar and sift with flour three times. Place egg whites and salt in large DORMEYER Mixer Bowl and beat at medium speed until foamy. Add . . . cream of tartar and beat until stiff enough to hold up in definite peaks, but not dry. Continue beating, adding remaining sugar rapidly, a tbs. at a time. Beat only until sugar is just blended.

Remove bowl from mixer. Add . . . flavoring. Sift . . . in dry ingredients, a small amount at a time, folding in each addition with a wire whisk or spoon.

Turn into ungreased 10-inch tube pan. Bake in slow oven (325°) 1 hour, or until done. Invert pan until cake is cold. Spread with Whipped Strawberry Topping or Creamy Chocolate Frosting. (See page 18.)

\*Remove eggs from refrigerator several hours before using.

For family-size cake, use above recipe, reducing flour to 3/4 cup, sugar to 1 1/4 cups, egg whites to 1 cup, cream of tartar to 1 teaspoon. Bake in ungreased 9 inch tube pan in slow oven (325°) 45 to 50 minutes.

## BANANA CAKE

|                                   |                     |
|-----------------------------------|---------------------|
| 1/2 c. shortening                 | 1/2 tsp. salt       |
| 1 1/2 c. sugar                    | 1/4 c. sour milk    |
| 2 large eggs                      | or buttermilk       |
| 2 c. GOLD MEDAL Flour             | 1 c. mashed bananas |
| 1/4 tsp. dble.-act. baking powder | (2 or 3)            |
| 3/4 tsp. soda                     | 1 tsp. vanilla      |

### Method (with DORMEYER Mixer)

With shortening at room temperature, cream shortening and 1 1/2 c. sugar. Beat . . . 2 eggs until very fluffy and blend into shortening and sugar. Sift . . . flour — baking powder — salt — soda and add to other ingredients. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and

bottom of bowl frequently. Add . . . mashed bananas — 1/4 c. sour milk (or buttermilk) — 1 tsp. vanilla. Continue mixing at medium speed, scraping bowl frequently. Bake 30 to 35 minutes in 2 greased 9-inch layer tins at 350 degrees F.

## QUICK SPICE CAKE

|                                               |                                          |
|-----------------------------------------------|------------------------------------------|
| 1/3 c. shortening                             | 2 tsp. baking powder                     |
| 1 1/3 c. dark brown sugar (firmly packed)     | 1 tsp. cinnamon                          |
| 2 eggs                                        | 1/4 tsp. nutmeg                          |
| 1/2 c. cold water                             | 1/4 tsp. cloves                          |
| 1 3/4 c. cake flour (sift once, then measure) | 1 c. raisins (floured with 1 tbs. flour) |
| Pinch salt                                    | 1/3 c. nut meats                         |

### Method (with DORMEYER Mixer)

Sift together the flour, salt, baking powder, cinnamon, nutmeg and cloves. Place in a large mixing bowl, add the shortening, sugar, eggs and cold water and beat the entire mixture 5 minutes at medium speed, add the nuts and raisins the last minute. Bake 45-50 minutes in a medium sized loaf tin at 350 degrees F.

## GLORIOUS SPONGE CAKE

|                                  |                                         |
|----------------------------------|-----------------------------------------|
| 6 egg yolks (at least<br>1/3 c.) | 1 1/4 c. sifted SOFTASILK<br>Cake Flour |
| 1 c. sugar                       | 6 egg whites (at least<br>3/4 c.)       |
| 1/4 c. cold water                | 1/2 tsp. cream of tartar                |
| 1 tsp. lemon extract             | 1/4 tsp. salt                           |
| 1 tsp. grated lemon rind         |                                         |

3/4 c.) until frothy. Add . . . 1/2 tsp. cream of tartar — 1/4 tsp. salt and beat until stiff enough to hold a point. Gently fold into batter with spoon.

Pour batter into ungreased deep 9-inch tube-center pan. Bake 60 to 65 minutes in slow moderate oven (325°). Invert pan immediately; let cake hang in pan until cold.

## SPONGE CAKE

|                           |                      |
|---------------------------|----------------------|
| 7 eggs (separated)        | 3 tbsp. hot water    |
| 2 c. sugar                | 2 tbsp. lemon juice  |
| 1 c. sifted cake flour    | 2 tsp. baking powder |
| (sift once, then measure) | 1 tsp. salt          |

Beat egg yolks 2 minutes at high speed until yolks are light colored and thick, continue beating and add remaining sugar gradually, takes about 1 minute longer. Add lemon juice and hot water and beat a few seconds at medium speed to blend. Add flour a little at a time, use mixer at medium speed, aid by scraping sides of bowl with a rubber spatula, work quickly and **do not overbeat**, takes about 1 1/4 minutes to mix. Fold in beaten egg whites with a rubber spatula or a wooden spoon. Bake 1 hour at 325 degrees F. in an ungreased tube cake tin. Turn off heat and let cake remain in the oven a few minutes longer, remove from oven and invert on cake rack 1 hour or until cold, loosen sides with steel spatula and remove cake from pan.

## GOLDEN SPONGE CAKE

|                                      |                                 |
|--------------------------------------|---------------------------------|
| 1 c. sifted SWANS<br>DOWN Cake Flour | 1 c. sugar                      |
| *5 eggs, separated                   | 1 1/2 tsp. grated lemon<br>rind |
| 1/4 tsp. salt                        | 2 tbsp. water                   |
| 1/4 tsp. cream of tartar             | 1 1/2 tbsp. lemon juice         |

Place egg yolks, remaining 1/2 c. sugar — lemon rind and water in small mixing bowl and beat with DORMEYER Mixer at medium speed until very thick and light. Add . . . lemon juice gradually, beating constantly.

Remove bowl from mixer. Add . . . flour all at once and stir with spoon until blended. Fold into egg white mixture with wire whisk or spoon. Bake in ungreased 9 inch tube pan in slow oven (325°) 1 hour, or until done. Invert pan until cake is cold. Spread with Whipped Strawberry Topping.

\*Remove eggs from refrigerator several hours before using.

## DATE CAKE

|                                    |                                               |
|------------------------------------|-----------------------------------------------|
| 1 package pitted dates<br>cut fine | 1 egg                                         |
| 1 tsp. baking soda                 | 1 tsp. vanilla                                |
| 1 c. boiling water                 | 2 c. bread flour (sift<br>once, then measure) |
| 1 c. sugar                         | 1/2 c. nut meats cut fine                     |
| 2 tbsp. butter                     | 1/2 tsp. baking powder                        |

- Add flour (sifted with baking powder) and date mixture alternately, work quickly and aid with rubber spatula, beating at medium speed, takes about 1-1 1/4 minutes.
- Add nut meats and vanilla and beat 1/4 minute to blend, using medium speed. Bake 1 hour at 350 degrees, in a medium sized loaf pan.

## Method (with DORMEYER Mixer)

Beat 6 egg yolks (at least 1/3 c.) with DORMEYER Mixer, until very thick and lemon-colored (about 5 minutes). Beat in gradually . . . 1 c. sugar. Beat in . . . 1/4 c. cold water — 1 tsp. lemon extract — 1 tsp. grated lemon rind. Beat in . . . 1/4 c. sifted SOFTASILK Cake Flour. Beat, separately, 6 egg whites (at least 3/4 c.) until stiff — 1/4 tsp. salt and beat until stiff enough to hold a point. Gently fold into batter with spoon.

## Method (with DORMEYER Mixer)

Sift together three times flour, baking powder and salt. In a large bowl beat the egg whites at high speed for 3 minutes, until stiff, continue beating and add 7 tablespoons sugar (sugar taken from amount called for in recipe).

Beat until yolks are light colored and thick, continue beating and add remaining sugar gradually, takes about 1 minute longer. Add lemon juice and hot water and beat a few seconds at medium speed to blend. Add flour a little at a time, use mixer at medium speed, aid by scraping sides of bowl with a rubber spatula, work quickly and **do not overbeat**, takes about 1 1/4 minutes to mix. Fold in beaten egg whites with a rubber spatula or a wooden spoon. Bake 1 hour at 325 degrees F. in an ungreased tube cake tin. Turn off heat and let cake remain in the oven a few minutes longer, remove from oven and invert on cake rack 1 hour or until cold, loosen sides with steel spatula and remove cake from pan.

## Method (with DORMEYER Mixer)

Sift flour once, measure, and sift three times. Place egg whites and salt in large mixing bowl, beat with DORMEYER Mixer at medium speed until foamy. Add . . . cream of tartar and beat until stiff enough to hold up in a definite peak, but not dry. Continue beating, adding 1/2 c. of the sugar rapidly, a tablespoon at a time. Beat only until sugar is just blended.

## Method (with DORMEYER Mixer)

- Sprinkle baking soda over the dates, then pour boiling water over this and let stand.
- Cream sugar and butter 2 minutes at high speed.
- Add egg and beat 1 minute at medium speed.



## MARIE'S RED DEVILS' FOOD CAKE

Method (with DORMEYER Mixer)

2 c. sifted Cake Flour  
1½ c. sugar  
1 tsp. baking soda  
½ lb. butter  
1 tsp. vanilla

1 c. sour cream  
or buttermilk  
3 eggs  
2 sq. chocolate  
(2 oz.)

Scrape sides and bottom of bowl frequently. Melt . . . 2 sq. chocolate in ½ c. cold water. When thick add to other ingredients. Add . . . 1 tsp. vanilla. Continue beating at medium speed for 2 minutes, scraping bowl frequently. Bake 30 minutes in 2 greased 9-inch layer tins at 325 degrees F.

With butter at room temperature, cream butter and 1½ c. sugar. Add . . . 2 c. sifted cake flour — 1 tsp. sifted baking soda — 1 c. sour cream (or buttermilk) — 3 eggs. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes.

## FUDGE NUT CAKE

Method (with DORMEYER Mixer)

2 c. sifted SWANS  
DOWN Cake Flour  
1 tsp. soda  
¾ tsp. salt  
½ c. sugar  
½ c. shortening  
¼ c. milk

1 tsp. vanilla  
2 eggs, unbeaten  
3 sq. Baker's Unsweet-  
ened Choc. (melted)  
1 c. coarsely chopped  
nut meats

\*milk (see below for amount) — 1 tsp. vanilla — 2 eggs, unbeaten — 3 squares Baker's Unsweetened Chocolate, melted — 1 c. coarsely chopped nut meats. Now the "Mix-Easy" Part: . . . Mix . . . shortening at low speed with DORMEYER Mixer, until just softened. Sift . . . in dry ingredients. Add . . . ¾ c. of the milk and beat at low speed 2 minutes. Add . . . eggs — melted chocolate — and remaining milk and beat 1 minute longer. Add . . . nuts. (Scrape bowl frequently during mixing process and scrape beaters between beating periods.)

Have shortening at room temperature. Line bottom of 13x9x2 inch pan with waxed paper; grease. Start oven for moderate heat (350°). Sift flour once before measuring. Sift . . . 2 c. sifted SWANS DOWN Cake Flour — 1 tsp. soda — ¾ tsp. salt — ½ c. sugar. Measure into DORMEYER Mixer Bowl . . . ½ c. shortening. Have Ready . . .

Turn batter into pan. Bake in moderate oven (350°) 45 minutes, or until done. Spread with Creamy Chocolate Frosting or Easy White Frosting. This cake may also be baked in two 9 inch layer pans in moderate oven (375°) 25 minutes, or until done. Omit nuts.

Note: Cocoa may be substituted for chocolate in above recipe. Sift ⅔ c. Baker's Breakfast or DeLuxe Cocoa with dry ingredients.

\*With butter, margarine or lard, use 1 c. milk plus 2 tbsp.; with vegetable shortening or any other, use 1¼ c. milk.

## FAVORITE DEVIL'S FOOD CAKE

Method (with DORMEYER Mixer)

1¾ c. sifted SOFTASILK  
Cake Flour  
½ c. sugar  
1 tsp. dbl-act. baking  
powder  
½ tsp. soda  
1 tsp. salt  
½ c. high grade veg.  
shortening

1 c. milk  
⅓ to ½ c. unbeaten  
eggs (2 med.)  
2 sq. (2 oz.) unsweet-  
ened choc. melted  
¼ tsp. red food coloring,  
if desired

Sift together in DORMEYER Bowl . . . 1¾ c. sifted SOFTASILK Cake Flour — ½ c. sugar — 1 tsp. double-action baking powder — ½ tsp. soda — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — and ⅓ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ⅓ c. milk — ⅓ to ½ c. unbeaten eggs (2 medium) — 2 sq. (2 oz.) unsweetened chocolate, melted — ¼ tsp. red food coloring, if desired. Continue beating 2 more minutes, scraping bowl frequently.

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inches deep) or an 8½ inch square pan (1¾ inches deep.) Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Pour batter into prepared pans. Bake 30 to 35 minutes for layer cake, 45 to 50 minutes for square cake. Bake in moderate oven (350°). When cake is cool, frost with your favorite white or chocolate icing.

## FILIGREE DEVIL'S FOOD CAKE

|                         |                  |
|-------------------------|------------------|
| 1½ c. sifted cake flour | 1 tsp. salt      |
| 1¼ c. sugar             | ¾ c. SPRY        |
| ½ c. cocoa              | *1 c. sweet milk |
| 1¼ tsp. soda            | 1 tsp. vanilla   |
| ¼ tsp. cream of tartar  | 2 eggs, unbeaten |

mixing. Scrape beaters at end of each stage. Add . . . eggs and remaining milk and beat on low speed with DORMEYER Mixer for 2 minutes. Bake in two deep 8-inch SPRY-coated layer pans in moderate oven (350°) 30-40 minutes. Spread . . . Seven-Minute Frosting between layers and on top of cake and make filigree effect as directed in frosting recipe.

\*Sour milk or buttermilk can be used instead of sweet milk with excellent results; if this substitution is made, omit the cream of tartar.

## COCOA DIVINITY CAKE

|                                                         |                                      |
|---------------------------------------------------------|--------------------------------------|
| 17½ c. sifted SOFTASILK Cake Flour (2 c. minus 2 tbsp.) | 6 tbsp. cocoa                        |
| 1½ c. sugar                                             | ¾ c. high grade veg. shortening      |
| 1¼ tsp. dble-act. baking powder                         | 1 c. buttermilk                      |
| ½ tsp. soda                                             | ½ to ¾ c. unbeaten eggs (2 large)    |
| 1 tsp. salt                                             | ¼ tsp. red food coloring, if desired |

Sift together in DORMEYER Bowl . . . 17½ c. sifted SOFTASILK Cake Flour (2 c. minus 2 tbsp.) — 1½ c. sugar — 1¼ tsp. double-action baking powder — ½ tsp. soda — 1 tsp. salt — 6 tbsp. cocoa. Add . . . ¾ c. high grade vegetable shortening — 1 c. buttermilk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ½ to ¾ c. unbeaten eggs (2 large) — ¼ tsp. red food coloring, if desired. Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes for layers; 45 to 50 minutes for square cake. Bake in mod. oven (350°). When cake is cool, frost with Chocolate Icing.

## HURRY-UP CAKE

|                                   |                  |
|-----------------------------------|------------------|
| 2 c. sifted SWANS DOWN Cake Flour | 1¼ c. sugar      |
| 2 tsp. CALUMET baking powder      | ½ c. shortening  |
| ¾ tsp. salt                       | ¾ c. milk        |
|                                   | 1 tsp. vanilla   |
|                                   | 2 eggs, unbeaten |

der — ¾ tsp. salt — 1¼ c. sugar. Measure into DORMEYER Mixer Bowl . . . ½ c. shortening. Measure into cup . . . \*milk (see below for amount) 1 tsp. vanilla. Have ready . . . 2 eggs, unbeaten. Now the "Mix-Easy" Part . . . Mix . . . shortening at low speed with your DORMEYER Mixer until just softened. Sift in dry ingredients. Add . . . milk and beat at low speed 2 minutes. Then add eggs and beat 1 minute longer. Scrape bowl frequently during mixing process and scrape beater between beating periods.

Turn batter into pans. Bake in moderate oven (375°) 25 minutes, or until done. This cake may also be baked in 10x10x2 inch pan in moderate oven (350°) 30 minutes, or until done. Frost as desired.

\*With butter, margarine, or lard, use ¾ cup milk minus 2 tablespoons; with vegetable shortening or any other, use ¾ cup milk.

## QUALITY SPICE CAKE

Prepare Hurry-Up Cake as directed, adding ½ tsp. each, cinnamon — cloves — and allspice to dry ingredients, and 2 tbsp. molasses to shortening. Bake in 8-inch layers and frost with White Frosting made with dark corn syrup.

## ORANGE LOAF CAKE

Prepare Hurry-Up Cake, adding 2 tsp. grated orange rind to shortening. Omit vanilla. Turn into 9x5x3 inch loaf pan which has been lined on bottom with waxed paper and greased. Bake in moderate oven (350°) 1 hour and 10 minutes, or until done.

## Method (with DORMEYER Mixer)

Sift . . . flour — sugar — cocoa — soda — cream of tartar — and salt into DORMEYER Mixer Bowl. Drop in SPRY. Add . . . about ⅓ of milk — vanilla — and beat on low speed with DORMEYER Mixer for 2 minutes. Scrape bowl continuously throughout entire

## Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inches deep), or an 8½ inch square pan (1¾ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

## Method (with DORMEYER Mixer)

Have shortening at room temperature. Line bottoms of two deep 8-inch layer pans with waxed paper; grease. Start oven for moderate heat (375°). Sift flour once before measuring.

Sift . . . 2 c. sifted SWANS DOWN Cake Flour — 2 tsp. CALUMET Baking Pow-



## SWEET CREAM CAKE

Method (with DORMEYER Mixer)

2 eggs  
1 c. sugar  
1 tsp. vanilla  
¾ tsp. salt  
1 c. rich sweet cream

1 ½ c. GOLD  
MEDAL Flour  
(sifted)  
2 tsp. dble.-action  
baking powder

With cream at room temperature mix 1 c. rich sweet cream with 1 c. sugar. Beat . . . 2 eggs and blend into cream and sugar. Sift . . . flour — baking powder — salt and add to other ingredients. Mix with DORMEYER Mixer at slow to

medium speed. Scrape sides and bottom of bowl frequently. Add . . . 1 tsp. vanilla. Continue mixing with DORMEYER Mixer at medium speed, scraping bowl frequently. Bake 35 to 45 minutes in 2 greased 8-inch layer tins at 350 degrees F.

## MAGIC MARBLE CAKE

Method (with DORMEYER Mixer)

2 ¼ c. sifted SOFTASILK  
Cake Flour  
1 ½ c. sugar  
3 ½ tsp. dble-act. baking  
powder  
1 tsp. salt  
½ c. high grade veg.  
shortening  
1 tsp. vanilla

1 c. milk  
½ to ¾ c. unbeaten  
egg whites (4 large)  
1 sq. (1 oz.) unsweetened  
chocolate, melted  
¼ tsp. soda  
2 tbsp. warm water  
¼ tsp. red food coloring,  
if desired

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour an 8 ½ inch square pan (1 ¾ inches deep) or 2 round 8 inch layers (1 ¼ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together in DORMEYER Bowl . . .

2 ¼ c. sifted SOFTASILK Cake Flour — 1 ½ c. sugar — 3 ½ tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 tsp. vanilla — ¾ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ½ c. milk — ½ to ¾ c. unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently. Then pour about two-thirds of batter into pan. To remaining batter Add . . . 1 sq. (1 oz.) unsweetened chocolate, melted, mixed with ¼ tsp. soda — 2 tbsp. warm water — ¼ tsp. red food coloring, if desired. Beat ½ minute. Pour chocolate batter here and there over white batter. Cut through batter several times with knife for marbled effect

Bake 50 to 55 minutes for square cake (cake may rise slightly in center and "crack"); 30 to 35 minutes for layers. Bake in moderate oven (350°). When cake is cool frost with Chocolate Icing.

## SUGARLESS SURPRISE

Method (with DORMEYER Mixer)

2 ¼ c. sifted SOFTASILK  
Cake Flour  
2 ½ tsp. dble-act. baking  
powder  
½ tsp. salt  
½ c. high grade veg.  
shortening

1 ½ c. corn syrup  
2 tsp. grated orange  
rind  
½ tsp. lemon extract  
½ c. milk  
½ c. unbeaten eggs (2  
large)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1 ¼ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together in DORMEYER Bowl . . . 2 ¼ c. sifted SOFTASILK Cake Flour — 2 ½ tsp. double-action baking powder — ½ tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 ½ c. corn syrup — 2 tsp. grated orange rind — ½ tsp. lemon extract — ½ c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ½ c. unbeaten eggs (2 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake about 30 minutes in moderate oven (350°). When cake is cool, frost with lemon flavored icing.

## CELEBRATION CAKE

2½ c. sifted SWANS  
DOWN Cake Flour  
3 tsp. CALUMET  
baking powder  
1 tsp. salt  
1¼ c. sugar

¾ c. shortening  
1 c. milk  
1½ tsp. vanilla  
5 egg whites  
½ c. sugar

Measure into DORMEYER Mixer Bowl . . . ¾ c. shortening. Measure into cup . . . \*milk (see below for amount) — 1½ tsp. vanilla. Have Ready . . . 5 egg whites, beaten to meringue with ½ c. sugar in small mixer bowl. (Use medium speed of DORMEYER Mixer.) Now the "Mix-Easy" Part: . . . Mix . . . shortening at low speed with DORMEYER Mixer, until just softened. Sift . . . in dry ingredients. Add . . . milk and beat at low speed 2 minutes. Add . . . meringue mixture and beat 1 minute longer. (Scrape bowl frequently during mixing process and scrape beaters between beating periods.)

Turn batter into pans. Bake in moderate oven (350°) 35 minutes, or until done. Spread Seven Minute Frosting or Easy White Frosting between layers and on top and sides of cake. Decorate cake with pink-tinted sugar, if desired, and garland plate with pink roses or other fresh flowers.

To make tinted sugar, dissolve a bit of vegetable coloring in 1 tsp. water and sprinkle over ¼ c. granulated sugar. Mix until all sugar is evenly tinted, then spread on unglazed paper to dry.

\*With butter, margarine, or lard, use 1 c. milk minus 2 tbsp.; with vegetable shortening or any other, use 1 c. milk.

### Method (with DORMEYER Mixer)

Have shortening at room temperature. Line bottoms of two deep 9 inch layer pans with waxed paper; grease. Start oven for moderate heat (350°). Sift flour once before measuring. Sift . . . 2½ c. sifted SWANS DOWN Cake Flour — 3 tsp. CALUMET Baking Powder — 1 tsp. salt — 1¼ c. sugar.

## GOLDEN LAYER CAKE

2¼ c. sifted SOFTASILK  
Cake Flour  
1½ c. sugar  
3 tsp. dble-act. baking  
powder  
1 tsp. salt

½ c. high grade veg.  
shortening  
1 tsp. flavoring  
1 c. milk  
½ to ½ c. unbeaten  
eggs (2 med.)

ing. Measure all ingredients accurately (level) before starting to mix. Sift together in DORMEYER Bowl . . . 2¼ c. sifted SOFTASILK Cake Flour — 1½ c. sugar — 3 tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 tsp. flavoring — ¾ of 1 c. of milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ½ c. milk — ½ to ½ c. unbeaten eggs (2 medium). Continue beating 2 more minutes, scraping bowl frequently. Pour batter into prepared pans. Bake 30 to 35 minutes in moderate oven (350°). When cake is cool, frost with white, chocolate or caramel icing.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch cake pans (1¼ inches deep) or 2 round 9 inch cake pans (1½ inches deep). Sift SOFTASILK Cake Flour before measuring.

## FLUFFY GOLD CAKE

2 c. sifted SOFTASILK  
Cake Flour  
1½ c. sugar  
3 tsp. dble-act. baking  
powder  
1 tsp. salt  
½ c. high grade

vegetable shortening  
½ tsp. lemon extract  
½ tsp. vanilla  
1 c. milk  
½ c. unbeaten egg  
yolks (4 med.)

ing. Measure all ingredients accurately (level) before starting to mix. Sift together in DORMEYER Bowl . . . 2 c. sifted SOFTASILK Cake Flour — 1½ c. sugar — 3 tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. vegetable shortening — ½ tsp. lemon extract — ½ tsp. vanilla — and ¾ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ½ c. milk — ½ c. unbeaten egg yolks (4 med.). Continue beating 2 more minutes, scraping bowl frequently. Pour batter into prepared pans. Bake 30 to 35 minutes in mod. oven (350°). When cake is cool, frost with chocolate or white icing. Caution: For ease in removing layers be sure edges of cake are loosened from pans.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (Mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inches deep). (Grease and flour pans; then line bottoms with plain paper cut to fit and greased.) Sift SOFTASILK Cake Flour before measuring.



## GOLD CAKE

|                            |                                      |
|----------------------------|--------------------------------------|
| 1/2 c. egg yolks           | 1 tsp. vanilla                       |
| 1/2 c. softened shortening | (add to milk)                        |
| 1 c. sugar                 | 2 c. cake flour (sift once, measure) |
| 3/4 c. milk                | 1 tbsp. baking powder                |

thoroughly mix. Add egg yolks and beat 1/2 minute at medium speed to blend. Add flour mix and milk alternately, begin by adding 1/3 of the flour, 1/2 milk, another 1/3 of the flour, rest of the milk and then the last of the flour, use mixer at medium speed, work quickly and **do not overbeat**, aid by scraping the sides of the bowl with the rubber spatula, takes about 1 1/4 minutes to mix. Pour into two greased 9-inch layer pans, cut through batter to break large air bubbles, bake 35-40 minutes at 350 degrees F.

## "MIX EASY" TWO-EGG CAKE

|                                       |                   |
|---------------------------------------|-------------------|
| 2 1/4 c. sifted SWANS DOWN Cake Flour | 1 1/2 c. sugar    |
| 2 1/2 tsp. CALUMET baking powder      | 1/2 c. shortening |
| 1 tsp. salt                           | *1 c. milk        |
|                                       | 1 tsp. vanilla    |
|                                       | 2 eggs, unbeaten  |

CALUMET Baking Powder — 1 tsp. salt — 1/2 c. sugar. Measure into DORMEYER Mixer Bowl . . . 1/2 c. shortening. Measure into cup . . . \*milk (see below for amount) — 1 tsp. vanilla. Have Ready . . . 2 eggs, unbeaten. Now the "Mix-Easy" Part: Mix . . . shortening at low speed with DORMEYER Mixer until just softened. Sift . . . in dry ingredients. Add . . . 3/4 c. of the milk and beat at low speed 2 minutes. Add . . . eggs and remaining milk and beat 1 minute longer. (Scrape bowl frequently during mixing process and scrape beater between beating periods.)

Turn batter into pans. Bake in moderate oven (375°) about 25 minutes for layers or 35 minutes for sheet cake. Frost with Easy White Frosting or Creamy Chocolate Frosting. (See page 18.)

\*With butter, margarine or lard, use 1 c. milk minus 2 tbsp.; with vegetable shortening or any other, use 1 c. milk.

## CREOLE CAKE

Prepare "Mix-Easy" Two-Egg Cake and bake in 13x9x2 inch pan as directed. Remove from oven and spread with topping made by mixing together 1/2 c. firmly packed brown sugar — 1 tbsp. SWANS DOWN Cake Flour — 1/4 c. melted butter — 2 tbsp. water — and 2/3 c. finely chopped nut meats. Return to oven and bake 5 minutes longer.

## LEMON MERINGUE CAKE

Prepare "Mix-Easy" Two-Egg Cake, adding 2 tsp. grated lemon rind to shortening and bake in 13x9x2 inch pan as directed. Remove from oven. Beat 2 egg whites with dash of salt until foamy. Add 1/2 c. sugar gradually, beating constantly until mixture stands in peaks. Add 1/4 tsp. lemon extract. Spread lightly over hot cake, return to oven, and bake 10 minutes longer.

## BUSY DAY CAKE

|                                            |                      |
|--------------------------------------------|----------------------|
| 2 eggs                                     | 2 tsp. baking powder |
| 1 c. sugar                                 | 1/2 tsp. salt        |
| 2 c. cake flour (sift once, then measure)  | 1/2 c. milk          |
| 3 tbsp. melted butter (melt, then measure) | 3/4 tsp. vanilla     |

use mixer at medium speed, begin by adding 1/3 of the flour, 1/2 of the milk, another 1/3 of the flour, rest of the milk, and the last of the flour, work quickly and **do not overbeat**, takes 1 1/4 minutes to mix, aid by scraping sides of the bowl with a rubber spatula, now and then. Bake 30 minutes at 350 degrees F. in one 9-inch layer pan.

### Method (with DORMEYER Mixer)

Sift flour and baking powder together three times. Beat the egg yolks 2 minutes at medium speed until thick and lemon colored. Cream shortening 1 minute at high speed, continue beating at high speed while adding the sugar gradually, then beat 1 minute longer to

### Method (with DORMEYER Mixer)

Have shortening at room temperature. Line bottoms of pans with waxed paper; grease. Use two 9-inch layer pans or 13x9x2 inch pan. Start oven for mod. heat (375°). Sift flour once before measuring. Sift . . . 2 1/4 c. sifted SWANS DOWN Cake Flour — 2 1/2 tsp.

1/2 c. sugar. Measure into DORMEYER Mixer Bowl . . . 1/2 c. shortening. Measure into cup . . . \*milk (see below for amount) — 1 tsp. vanilla. Have Ready . . . 2 eggs, unbeaten. Now the "Mix-Easy" Part: Mix . . . shortening at low speed with DORMEYER Mixer until just softened. Sift . . . in dry ingredients. Add . . . 3/4 c. of the milk and beat at low speed 2 minutes. Add . . . eggs and remaining milk and beat 1 minute longer. (Scrape bowl frequently during mixing process and scrape beater between beating periods.)

Turn batter into pans. Bake in moderate oven (375°) about 25 minutes for layers or 35 minutes for sheet cake. Frost with Easy White Frosting or Creamy Chocolate Frosting. (See page 18.)

\*With butter, margarine or lard, use 1 c. milk minus 2 tbsp.; with vegetable shortening or any other, use 1 c. milk.

### Method (with DORMEYER Mixer)

Sift together flour, salt and baking powder. Add melted butter and flavoring to milk. Beat eggs 1 minute at high speed, continue beating and add the sugar gradually, then beat 1 minute longer to thoroughly mix. Add flour mixture alternately with milk mixture, now and then. Bake 30 minutes at 350 degrees F. in one 9-inch layer pan.

## FEATHER WHITE CAKE

2 c. sifted SWANS  
DOWN Cake Flour  
2½ tsp. CALUMET  
baking powder  
¾ tsp. salt  
1 c. sugar

½ c. shortening  
\* milk  
1 tsp. vanilla  
3 egg whites  
¼ c. sugar

DORMEYER Mixer Bowl . . . ½ c. shortening. Measure into . . . milk\* (see below for amount) — 1 tsp. vanilla. Have Ready . . . 3 egg whites, beaten to meringue with ¼ c. sugar in small bowl. (Use medium speed of DORMEYER Mixer to prepare meringue). Now the "Mix-Easy" Part . . . Mix . . . shortening at low speed with DORMEYER Mixer, until just softened. Sift . . . in dry ingredients. Add . . . milk and beat at low speed 2 minutes. Add . . . meringue mixture and beat 1 minute longer. (Scrape bowl frequently during mixing process and scrape beaters between beating periods.)

Turn batter into pans. Bake in moderate oven (375°) 25 minutes, or until done. Frost with Easy White Frosting or Whipped Strawberry Topping. (See page 18 or 21.)

\*With butter, margarine, or lard, use ¾ c. milk minus 2 tbsp.; with vegetable shortening or any other, use ¾ c. milk.

## LADY BALTIMORE CAKE

Prepare Feather White Cake and bake in 8 inch layers as directed. Make 1 recipe Seven Minute Frosting. (See page 19.)

Combine 6 chopped figs and ½ c. each chopped nut meats and raisins. Add enough of the Seven Minute Frosting to make a filling that will spread easily. Spread fig-nut mixture between layers and remaining Seven Minute Frosting on top and sides of cake.

## WHITE CAKE

2½ c. shortening  
1 c. sugar  
1 tsp. vanilla  
3 c. cake flour (sift  
once, then measure)

¼ tsp. salt  
3 tsp. baking powder  
1 c. cold water  
4 egg whites

enig 1 minute at high speed, continue beating at high speed and add the rest of the sugar gradually, then beat 1 minute longer to thoroughly mix. Add flour and water alternately, begin by adding ⅓ of the flour mixture, ½ water and vanilla, then another ⅓ of the flour, rest of the water and then the last of the flour. Work quickly and beat at medium speed, scrape the sides of the bowl with rubber spatula, **do not overbeat**, takes about 1½-2 minutes to mix. Fold in the egg whites with the spatula, place in three 9-inch layers and bake 30 minutes at 350 degrees F.

## SILVER WHITE LAYER CAKE

2¼ c. sifted SOFTASILK  
Cake Flour  
1½ c. sugar  
4 tsp. dble-act. baking  
powder  
1 tsp. salt

½ c. high grade veg.  
shortening  
1 tsp. flavoring  
1 c. milk  
½ to ⅔ c. unbeaten  
egg whites (4 large)

Sift together into DORMEYER Bowl . . . 2¼ c. sifted SOFTASILK Cake Flour — 1½ c. sugar — 4 tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 tsp. flavoring — ⅓ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ⅓ c. milk — ½ to ⅔ c. unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes in mod. oven (350°). When cake is cool, frost with white, chocolate or caramel icing.

### Method (with DORMEYER Mixer)

Have shortening at room temperature. Line bottoms of two deep 8 inch layer pans with waxed paper; grease. Start oven for moderate heat (375°). Sift flour once before measuring. Sift . . . 2 c. sifted SWANS DOWN Cake Flour — 2½ tsp. CALUMET Baking Powder — ¾ tsp. salt — 1 c. sugar. Measure into

. . . Measure into . . . milk\* (see below for amount) — 1 tsp. vanilla. Have Ready . . . 3 egg whites, beaten to meringue with ¼ c. sugar in small bowl. (Use medium speed of DORMEYER Mixer to prepare meringue). Now the "Mix-Easy" Part . . . Mix . . . shortening at low speed with DORMEYER Mixer, until just softened. Sift . . . in dry ingredients. Add . . . milk and beat at low speed 2 minutes. Add . . . meringue mixture and beat 1 minute longer. (Scrape bowl frequently during mixing process and scrape beaters between beating periods.)

Turn batter into pans. Bake in moderate oven (375°) 25 minutes, or until done. Frost with Easy White Frosting or Whipped Strawberry Topping. (See page 18 or 21.)

\*With butter, margarine, or lard, use ¾ c. milk minus 2 tbsp.; with vegetable shortening or any other, use ¾ c. milk.

### Method (with DORMEYER Mixer)

Sift flour, salt and baking powder together three times. Add vanilla to water. Beat egg whites 2 minutes at high speed until stiff, continue beating ½ minute longer while adding 4 table-spoons sugar (taken from amount called for in recipe). Set aside. Cream short-

ening 1 minute at high speed, continue beating at high speed and add the rest of the sugar gradually, then beat 1 minute longer to thoroughly mix. Add flour and water alternately, begin by adding ⅓ of the flour mixture, ½ water and vanilla, then another ⅓ of the flour, rest of the water and then the last of the flour. Work quickly and beat at medium speed, scrape the sides of the bowl with rubber spatula, **do not overbeat**, takes about 1½-2 minutes to mix. Fold in the egg whites with the spatula, place in three 9-inch layers and bake 30 minutes at 350 degrees F.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inches deep). Sift SOFT-ASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together into DORMEYER Bowl . . . 2¼ c. sifted SOFTASILK Cake Flour — 1½ c. sugar — 4 tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 tsp. flavoring — ⅓ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ⅓ c. milk — ½ to ⅔ c. unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes in mod. oven (350°). When cake is cool, frost with white, chocolate or caramel icing.

## DINETTE CAKE

|                                   |                                  |
|-----------------------------------|----------------------------------|
| 1½ c. sifted SOFTASILK Cake Flour | ⅓ c. high grade veg. shortening  |
| 1 c. sugar                        | 1 tsp. flavoring                 |
| 2 tsp. dble-act. baking powder    | ⅔ c. milk                        |
| ½ tsp. salt                       | ¼ to ⅓ c. unbeaten egg (1 large) |

Sift together in DORMEYER Bowl . . . 1½ c. sifted SOFTASILK Cake Flour — 1 c. sugar — 2 tsp. double-action baking powder — ½ tsp. salt. Add . . . ⅓ c. high grade vegetable shortening — 1 tsp. flavoring — ⅔ c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ¼ to ⅓ c. unbeaten egg (1 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes in moderate oven (350°). When cake is cool, frost with Caramel Icing or other quick icing.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour an 8 inch square pan (2½ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

## GLORIA CHOCOLATE LAYER CAKE

|                                                            |                        |
|------------------------------------------------------------|------------------------|
| 2 c. sifted cake flour                                     | 1 tsp. salt            |
| 1½ c. sugar                                                | ½ c. SPRY              |
| 2½ tsp. baking powder (with a tartrate powder, use 4 tsp.) | 1 c. less 2 tbsp. milk |
|                                                            | 1½ tsp. vanilla        |
|                                                            | 2 eggs, unbeaten       |

ers at end of each stage. Add . . . eggs and remaining milk and beat on medium speed for 2 minutes. Bake in two deep 8-inch SPRY-coated layer pans in moderately hot oven (375°) 25-35 minutes. Spread . . . Gloria Chocolate Frosting between layers and on top of cake. Press pecan halves into frosting around edge of cake. Increase frosting recipe one-half to make enough to cover sides, too.

### Method (with DORMEYER Mixer)

Sift . . . flour — sugar — baking powder — and salt into DORMEYER Mixer Bowl. Drop in SPRY. Add . . . about ⅔ of milk — then vanilla and beat on a low speed with DORMEYER Mixer for 2 minutes. Scrape bowl continuously throughout entire mixing. Scrape beat-

## PEANUT BUTTER CAKE

|                                  |                                       |
|----------------------------------|---------------------------------------|
| 2 c. sifted SOFTASILK Cake Flour | shortening                            |
| 1½ c. sugar                      | ⅓ c. peanut butter (smooth, not oily) |
| 3 tsp. dble-act. baking powder   | 1 c. milk                             |
| 1 tsp. salt                      | ⅓ to ½ c. unbeaten eggs (2 med.)      |
| ½ c. high grade veg.             |                                       |

Sift together in DORMEYER Bowl . . . 2 c. sifted SOFTASILK Cake Flour — 1½ c. sugar — 3 tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — ⅓ c. peanut butter (smooth, not oily) — and ⅔ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ⅓ cup milk . . . ⅓ to ½ c. unbeaten eggs (2 med.). Continue beating 2 more minutes, scraping bowl frequently. Pour batter into prepared pans. Bake 30 to 35 minutes in moderate oven (350°). When cake is cool, frost with Caramel or Fudge Icing.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch. layer cake pans (1¼ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

## FROSTY LEMON CAKE

|                                                            |                        |
|------------------------------------------------------------|------------------------|
| 2 c. sifted cake flour                                     | 1 tsp. salt            |
| 1¼ c. sugar                                                | ½ c. SPRY              |
| 3½ tsp. baking powder (with a tartrate powder, use 5 tsp.) | 1 c. less 2 tbsp. milk |
|                                                            | 1½ tps. vanilla        |
|                                                            | 3 egg whites, unbeaten |

ers at end of each stage. Add . . . egg whites and remaining milk and beat on low speed with DORMEYER Mixer for 2 minutes. Bake in two deep 1-inch SPRY-coated layer pans in moderate oven (360°). 25-30 minutes. Spread Lemon Filling between layers. Dust top of cake with confectioners' sugar.

### Method (with DORMEYER Mixer)

Sift flour — sugar — baking powder and salt into DORMEYER Mixer Bowl. Drop in SPRY. Add . . . about ⅔ of milk, then vanilla and beat on low speed with DORMEYER Mixer for 2 minutes. Scrape bowl continuously throughout entire mixing. Scrape beat-



## TUTTI-FRUITTI LOAF CAKE

|                                   |                                         |
|-----------------------------------|-----------------------------------------|
| 2¼ c. sifted SOFTASILK Cake Flour | 1 tsp. vanilla                          |
| 1¼ c. sugar                       | ½ c. milk                               |
| 1½ tsp. dble-act. baking powder   | ½ to ¾ c. unbeaten egg whites (4 large) |
| 1 tsp. salt                       | 1 c. cut-up candied fruit               |
| ½ c. high grade veg. shortening   | ¼ c. chopped nuts                       |
|                                   | 2 tbsps. SOFTASILK Cake Flour           |

2¼ c. sifted SOFTASILK Cake Flour — 1¼ c. sugar — 1½ tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 tsp. vanilla — ½ c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ½ to ¾ c. unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour layer of batter (1 inch deep) into prepared pan. Mix . . . 1 c. cut-up candied fruit (cherries, citron, orange rind, etc.) — ¼ c. chopped nuts — 2 tbsps. SOFTASILK Cake Flour. Blend into remaining batter with a spoon. Pour over plain batter in pan. Bake about 1 hour in moderate oven (350°).

Christmas Decoration: Heat 2 tbsps. corn syrup or honey to boiling. Brush some of it over top of warm cake. Dip candied fruit and nuts into remaining hot syrup and press into top of cake in desired design — poinsettias, holly, stars, etc.

## NEW MAGIC SPICE CAKE

|                                   |                                  |
|-----------------------------------|----------------------------------|
| 2¼ c. sifted SOFTASILK Cake Flour | ¾ tsp. cinnamon                  |
| 1 c. granulated sugar             | ¾ c. brown sugar (packed in cup) |
| 1 tsp. dble-act. baking powder    | ¾ c. high grade veg. shortening  |
| ¾ tsp. soda                       | 1 c. buttermilk                  |
| 1 tsp. salt                       | ⅔ to ¾ c. unbeaten eggs (3 med.) |
| ¾ tsp. cloves                     |                                  |

2¼ c. sifted SOFTASILK Cake Flour — 1 c. granulated sugar — 1 tsp. double-action baking powder — ¾ tsp. soda — 1 tsp. salt — ¾ tsp. cloves — ¾ tsp. cinnamon. Add . . . ¾ c. brown sugar (packed in cup) — ¾ c. high grade vegetable shortening — 1 c. buttermilk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ⅔ to ¾ c. unbeaten eggs (3 med.). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes in mod. oven (350°). When cake is cool, frost with icing.

## MARASCHINO PARTY CAKE

|                                   |                                                  |
|-----------------------------------|--------------------------------------------------|
| 2¼ c. sifted SOFTASILK Cake Flour | ¼ c. maraschino cherry juice (from 5 oz. bottle) |
| 1¼ c. sugar                       | 16 maraschino cherries (cut in eighths)          |
| 3 tsp. dble-act. baking powder    | ½ c. milk                                        |
| 1 tsp. salt                       | ½ to ¾ c. unbeaten egg whites (4 lge.)           |
| ½ c. high grade veg. shortening   | ½ c. chopped nuts                                |

1½ c. sugar — 3 tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — ¼ c. maraschino cherry juice — 16 maraschino cherries (cut in eighths) — ½ c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ½ to ¾ c. unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently. Fold in . . . ½ c. chopped nuts.

Pour batter into prepared pans. Bake 30 to 35 minutes in moderate oven (350°). When cake is cool frost with Fluffy White Icing and decorate with maraschino cherries.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease 8 inch x 4 inch loaf pan (2¾ inches deep) and line with 3 thicknesses of plain paper. Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix. Sift together in DORMEYER Bowl . . .

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 9 inch layer cake pans (1½ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together in DORMEYER Bowl . . .

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inch deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together in DORMEYER Bowl . . .

2¼ c. sifted SOFTASILK Cake Flour —

## BUTTERCUP CAKE

2¼ c. sifted SOFTASILK Cake Flour  
 1½ c. sugar  
 1 tsp. dble-act. baking powder  
 ½ tsp. soda  
 1 tsp. salt  
 ½ c. high grade veg. shortening  
 1 c. buttermilk (or sour milk)  
 1 tsp. vanilla  
 ¾ tsp. other flavoring, if desired (¼ tsp. each of almond, lemon and orange)  
 1½ to ½ c. unbeaten eggs (2 med.)

1½ c. sugar — 1 tsp. double-action baking powder — ½ tsp. soda — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 c. buttermilk (or sour milk) — 1 tsp. vanilla — ¾ tsp. other flavoring, if desired (¼ tsp. each of almond, lemon and orange). Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ½ to ½ c. unbeaten eggs (2 medium). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes in moderate oven (350°). When cake is cool, frost with any chocolate or white icing.

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together into DORMEYER Bowl . . . 2¼ c. sifted SOFTASILK Cake Flour —

## PECAN LOAF CAKE

2 c. sifted SOFTASILK Cake Flour  
 1¼ c. sugar  
 1½ tsp. dble-act. baking powder  
 1 tsp. salt  
 ½ c. high grade veg. shortening  
 1 tsp. vanilla  
 ½ c. milk  
 ½ to ¾ c. unbeaten egg whites (4 large)  
 ½ c. chopped pecans (toasted, if desired)

Sift together in DORMEYER Bowl . . . 2 c. sifted SOFTASILK Cake Flour — 1¼ c. sugar — 1½ tsp. double-action baking powder — 1 tsp. salt. Add . . . ½ c. high grade vegetable shortening — 1 tsp. vanilla — ½ c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ½ to ¾ c. unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently. Fold in . . . ½ c. chopped pecans (toasted, if desired). Pour batter into prepared pan. Arrange pecan halves on top of batter at irregular intervals, if desired. Bake 60 to 65 minutes in moderate oven (350°).

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease one 8 inch x 4 inch loaf pan (2¾ inches deep) and line with 3 thicknesses of plain paper. Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

## FRESH ORANGE LAYER CAKE

2¼ c. sifted SOFTASILK Cake Flour  
 1½ c. sugar  
 2 tsp. dble-act. baking powder  
 ¼ tsp. soda  
 1 tsp. salt  
 ½ c. high grade veg. shortening  
 1 c. liq. (¼ c. unstrained orange juice and ¾ c. water or milk)  
 1½ to ½ c. unbeaten eggs (2 med. eggs)  
 grated rind of 1 orange (about 1 tsp.)

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch. layer cake pans (1¼ inch deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together in DORMEYER Bowl — 2¼ c. sifted SOFTASILK Cake Flour — 1½ c. sugar — 2 tsp. double-action baking powder — ¼ tsp. soda — 1 tsp. salt. Add . . . ½ c high grade vegetable shortening — grated rind of 1 orange (about 1 tsp.) — ¾ of 1 c. of liquid (¼ c. unstrained orange juice and ¾ c. water or milk). Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ½ c. liquid — ½ to ½ c. unbeaten eggs (2 medium). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake about 30 minutes in mod. oven (350°). When cake is cool frost with Creamy Nut Filling and Frosting. (See page 21.)

## PINEAPPLE UPSIDE DOWN CAKE

Melt 3 tbsp. brown sugar and 3 tbsp. butter in a frying pan, or round cake pan, arrange 5 slices of pineapple on top of this and cover with Sponge Cake Batter made exactly as described in recipe below, baking same time and temperature.

## SPONGE CAKE BATTER

|                      |                          |
|----------------------|--------------------------|
| 3 egg yolks          | 1 tsp. baking powder     |
| 1/2 c. sugar         | 3/4 c. cake flour (sift  |
| 1/4 c. boiling water | once, then measure)      |
| 1/4 tsp. salt        | 1/2 tsp. lemon flavoring |

seconds at medium speed to blend. Add flour a little at a time, using mixer at medium speed, work quickly and aid by scraping sides of the bowl with a rubber spatula, takes about 1 minute to mix. Bake 25-30 minutes at 350 degrees F. Serves 8.

### Method (with DORMEYER Mixer)

Sift together flour, salt and baking powder. Beat egg yolks 2 minutes at high speed until thick and light, continue beating and add the sugar gradually, takes about 1 minute longer. Add hot water and flavoring, mix a few

## ORANGE LOAF CAKE

|                                         |                                                                                          |
|-----------------------------------------|------------------------------------------------------------------------------------------|
| 2 c. sifted SOFTASILK<br>Cake Flour     | 1/2 c. liquid (grated rind<br>and juice from 1 orange<br>plus water to make 1/2<br>cup.) |
| 1 1/4 c. sugar                          | 1/2 to 2/3 c. unbeaten<br>eggs (2 large)                                                 |
| 1 1/2 tsp. double-act. baking<br>powder |                                                                                          |
| 1 tsp. salt                             |                                                                                          |
| 1/2 c. high grade veg.<br>shortening    |                                                                                          |

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease 8 inch x 4 inch loaf cake pan (2 3/4 inches deep) and line with 3 thicknesses of plain paper. Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together in DORMEYER Bowl . . . 2 c. sifted SOFTASILK Cake Flour — 1 1/4 c. sugar — 1 1/2 tsp. double-action baking powder — 1 tsp. salt. Add . . . 1/2 c. high grade vegetable shortening — 1/2 c. liquid (grated rind and juice from 1 orange plus water to make 1/2 c.). Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . 1/2 to 2/3 c. unbeaten eggs (2 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 60 to 65 minutes in moderate oven (350°). Delicious un-iced.

## BANANA LAYER CAKE

|                                              |                      |
|----------------------------------------------|----------------------|
| 1/2 c. shortening                            | 1 tsp. baking powder |
| 1 1/2 c. sugar                               | 1 tsp. baking soda   |
| 1 c. mashed ripe<br>bananas                  | 1 tsp. salt          |
| 3 egg yolks (added one<br>at a time)         | 1/4 c. sour milk     |
| 2 c. cake flour (sift once,<br>then measure) | 3 egg whites         |
|                                              | 2 tsp. vanilla       |

### Method (with Dormeyer mixer)

Sift together flour, baking powder, baking soda, and salt. Beat egg whites until stiff, 2 minutes at medium speed, continue beating 1/2 minute longer while adding 3 tablespoons sugar (taken from amount called for in recipe) set aside. Cream shortening 1 minute at high speed, continue beating at high speed while adding rest of sugar gradually,

beat 1 minute longer to thoroughly mix. Add bananas and beat 1 minute at medium speed to blend. Add egg yolks one at a time beating 1/2 minute at medium speed after each. Add vanilla. Add flour mixture alternately with milk, begin by adding 1/3 of the flour, then 1/2 milk, then another 1/3 of the flour, rest of the milk, and then the last of the flour, use mixer at medium speed, work quickly and do not overbeat, aid by scraping sides of the bowl with the rubber spatula, takes about 1 1/2 minutes. Fold in the egg whites with the spatula. Bake 30 minutes in 3 8-inch layers at 350 degrees F.



## BUTTERSCOTCH CAKE

Method (with DORMEYER Mixer)

|                                      |                                     |
|--------------------------------------|-------------------------------------|
| 2 c. sifted SOFTASILK<br>Cake Flour  | ½ c. high grade veg.<br>shortening  |
| 3 tsp. dble-act. baking<br>powder    | 1 tsp. vanilla                      |
| 1 tsp. salt                          | 1 c. milk                           |
| 1½ c. brown sugar<br>(packed in cup) | ⅓ to ½ c. unbeaten<br>eggs (2 med.) |

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour 2 round 8 inch layer cake pans (1¼ inches deep). Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix.

Sift together into DORMEYER Bowl . . . 2 c. sifted SOFTASILK Cake Flour — 3 tsp. double-action baking powder — 1 tsp. salt. Add . . . 1½ c. brown sugar (packed in cup) — ½ c. high grade vegetable shortening — 1 tsp. vanilla — and ⅔ of 1 c. milk. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . remaining ⅓ c. milk — ⅓ to ½ c. unbeaten eggs (2 med.). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pans. Bake 30 to 35 minutes in mod. oven (350°). When cake is cool, frost with Caramel Fudge Icing. (See page 19.)

# Cookies

## FROSTED DROP COOKIES

Method (with DORMEYER Mixer)

|                         |                      |
|-------------------------|----------------------|
| ¾ c. butter             | ¼ c. milk            |
| 1 egg yolk              | 1 tsp. baking powder |
| 1 c. powdered sugar     | ½ tsp. vanilla       |
| 2 c. sifted bread flour | 1 egg white          |

Sift together flour, and baking powder. Add vanilla to milk. Cream butter and sugar together 2 minutes at high speed, add unbeaten egg yolk and continue beating 1 minute longer. Beat egg white 1½ minutes at high speed, until

stiff, set aside. Add flour mixture and milk mixture alternately to the creamed butter, sugar and egg. Begin by adding ⅓ of the flour, then add ½ milk, then another ⅓ of the flour, then last of the milk and the rest of the flour. Work quickly to avoid overbeating, use mixer at medium speed and scrape sides of the bowl now and then with a rubber spatula. This takes about 1¼ minutes to mix. Fold in the stiffly beaten egg white. Drop from spoon onto a buttered cookie sheet, bake 15 minutes at 375 degrees F. Frost as soon as cookies are removed from the oven.

### FROSTING

1½ c. powdered sugar    ½ tsp. vanilla    3 tbsp. cream

Place all in a mixing bowl and beat 2 minutes at high speed.

## CHOCOLATE DROP COOKIES

Method (with DORMEYER Mixer)

|                                                   |                                 |
|---------------------------------------------------|---------------------------------|
| ½ c. softened butter                              | ¼ tsp. soda                     |
| 1 c. brown sugar<br>(firmly packed)               | 1 tsp. baking powder            |
| 1 egg                                             | ½ c. milk                       |
| 2 squares chocolate<br>(melted over hot<br>water) | ½ tsp. vanilla (add to<br>milk) |
| 1¾ c. bread flour (sift<br>once then measure)     | ½ c. nut meats<br>(chopped)     |

1. Place butter, sugar and egg in a large mixing bowl and beat until well creamed, about 1½ minutes at medium speed.
2. Add melted chocolate and beat ½ minute at medium speed to blend.
3. Add sifted dry ingredients alternately with milk, beating only long enough to form a soft dough, about 2 minutes at medium speed.

4. Add nut meats and beat a few seconds to mix. Drop from spoon on an ungreased baking sheet and bake 10-12 minutes at 400 degrees F. Makes 50 cookies.

## GINGER COOKIES

- |                         |                            |
|-------------------------|----------------------------|
| 1 c. sugar              | 1 tbsp. ginger             |
| 1 c. shortening         | 1/2 c. hot water (dissolve |
| 1 c. molasses           | soda and vinegar in        |
| 2 eggs                  | hot water)                 |
| 3 tbsp. vinegar         | 6 c. sifted bread flour    |
| 1 1/2 tbsp. baking soda | (sift once, then measure)  |

ful at a time, using mixer at low speed to start and increase speed as dough thickens. Aid by scraping sides of bowl with a rubber spatula, takes 3-4 minutes to mix. Place dough in refrigerator over night. Roll to 1/4 inch thickness, cut with cookie cutter and bake on an ungreased cookie sheet 15-20 minutes at 325 degrees F. Makes 85 cookies.

Method (with DORMEYER Mixer)

Cream shortening 1 minute at high speed, continue beating while adding the sugar gradually. Then beat one minute longer to thoroughly mix. Add eggs (whole) and beat 2 minutes at medium speed. Add molasses and the hot water and beat 1/2 minute at medium speed to blend. Add flour a cup-

## PEANUT BUTTER COOKIES

- |                                |                           |
|--------------------------------|---------------------------|
| 1 c. vegetable shortening      | 2 eggs, well beaten       |
| 1/2 tsp. salt                  | 1 tbsp. milk              |
| 1 c. peanut butter             | 2 c. sifted bread flour   |
| 1 c. white sugar               | (sift once, then measure) |
| 1 c. firmly packed brown sugar | 1 tsp. baking powder      |

mix 1 minute at low speed to blend. Add flour and beat 1 minute at medium speed or just long enough to form a soft dough, aid by scraping sides of bowl with a rubber spatula. Drop from a spoon on an ungreased cookie sheet, press each cookie lightly with a fork to shape, bake 15-20 minutes at 325 degrees F. Makes 60 cookies

Method (with DORMEYER Mixer)

Sift baking soda and flour together. Beat eggs 1 minute at high speed. Place peanut butter, salt and shortening in a large mixing bowl and beat 1 minute at high speed, continue beating while adding the sugar gradually, then beat 1 minute longer to thoroughly mix. Add beaten eggs and milk and

## ICE BOX COOKIES

- |                                  |                        |
|----------------------------------|------------------------|
| 2 eggs                           | 2 c. bread flour (sift |
| 1/2 c. softened shortening       | once, then measure)    |
| 1/2 c. firmly packed brown sugar | 1/4 tsp. salt          |
| 1/2 c. white sugar               | 1/2 tsp. soda          |
|                                  | 1 tsp. baking powder   |
|                                  | 1 1/2 tsp. cinnamon    |
|                                  | 1/2 c. nut meats       |

dry ingredients and beat 1 minute at medium speed. Stir in the rest of the dry ingredients and the nuts with a spoon, then beat the entire mixture 3 minutes at high speed. Divide dough into two parts, roll each in wax paper and store in refrigerator 3 or 4 hours, or let stand overnight. Slice and bake on an ungreased cookie sheet 12 minutes at 400 degrees F. Makes 40 to 45 medium sized cookies.

Method (with DORMEYER Mixer)

Sift together flour, salt, soda, baking powder, and cinnamon. Beat eggs 1 minute at high speed until light. Cream shortening 1 minute at high speed, continue beating while adding sugar, then beat 1 minute longer to thoroughly mix. Add beaten eggs and mix 1 minute at medium speed to blend. Add half the

## ALMOND CRESCENTS

- |                           |                           |
|---------------------------|---------------------------|
| 1/2 pound sweet butter    | 1 tsp. vanilla            |
| 3/4 c. powdered sugar     | 3 c. sifted bread flour   |
| 2 egg yolks (well beaten) | (sift once, then measure) |
| 1 c. grated almonds       |                           |

dium speed to blend. Add almonds and vanilla. With mixer set at low speed add flour and increase speed if necessary, work quickly and aid by scraping sides of bowl with a rubber spatula. Divide dough into several portions, roll each part by hand on a lightly floured board to about 1 1/2 inches in diameter. Slice off pieces 3/4 inch in length and shape into crescents. Bake 7-10 minutes at 400 degrees F. on an ungreased cookie sheet. Roll in powdered sugar while still warm. Makes 50 cookies.

Method (with DORMEYER Mixer)

Beat egg yolks 1 minute at high speed until light colored. Cream butter 1 minute at high speed, continue beating and add sugar and beat 1 minute longer to thoroughly mix. Add beaten egg yolks and beat 1/2 minute at me-

# Icings, Frostings and Fillings

## GLORIA CHOCOLATE FROSTING

|                                  |                         |
|----------------------------------|-------------------------|
| 2 tbsp. SPRY                     | 1 tsp. vanilla          |
| 1 c. sifted confectioners' sugar | 2 egg yolks             |
| 1/4 tsp. salt                    | 1/4 c. milk, scalded    |
|                                  | 3 oz. chocolate, melted |

medium speed and beat until frosting is thick and smooth (about 2 minutes). Makes enough frosting for tops of two 8-inch layers.

Method (with DORMEYER Mixer)

Combine SPRY — sugar — salt and vanilla. Add . . . egg yolks, then turn DORMEYER Mixer gradually to medium speed and beat until smooth (about 1 minute). Add . . . milk and chocolate, turn DORMEYER Mixer gradually to

## CREAMY CHOCOLATE FROSTING

3 sq. BAKER'S Unsweet-  
ened Chocolate  
1½ c. sifted confection-  
ers' sugar  
2½ tbsp. hot water  
3 egg yolks  
4 tbsp. butter or mar-  
garine

smooth. Makes enough frosting to cover tops and sides of two 8 or 9-inch layers, or top and sides of 13x9x2-inch cake or 10x10x2-inch cake, or 9-inch tube cake.

Method (with DORMEYER Mixer)

Melt . . . chocolate in double boiler. Remove from heat. Add . . . sugar — and water, and blend at low speed with DORMEYER Mixer. Add . . . egg yolks and beat thoroughly. Add . . . butter and continue beating until

## SHINY CHOCOLATE ICING

1 sq. (1 oz.) unsweet-  
ened choc.  
1 tsp. butter or margar-  
ine  
2½ tbsp. boiling water  
1 c. sifted confectioners'  
sugar

stiff. (Icing should be soft enough so that it will drip slightly over edge.

Method (with DORMEYER Mixer)

Melt in saucepan (over hot water) 1 sq (1 oz.) unsweetened chocolate and 1 tsp. butter or margarine. Remove pan from over water. Blend in 2½ tbsp boiling water and 1 c. sifted confectioners' sugar. Beat until smooth but not

## EASY WHITE FROSTING

1 egg white, unbeaten      honey  
Dash of salt      ½ tsp. vanilla  
½ c. corn syrup or

stream over egg white, beating constantly at same speed about 2½ minutes, or until frosting holds its shape. Add . . . vanilla. Makes enough frosting to cover tops of two 8-inch or 9-inch layers, tops and sides of 8x8x2-inch cake, or top of 10x10x2-inch cake. (To make enough frosting to cover top and sides of 13x9x2-inch cake or 9 or 10-inch tube cake, or to spread between two 8-inch or 9-inch layers and on top and sides, double above recipe.)

Method (with DORMEYER Mixer)

Place . . . egg white and salt in small DORMEYER Mixer Bowl and beat at medium speed with DORMEYER Mixer, until stiff enough to hold up in peaks, but not dry. Pour . . . syrup in fine

### WHIPPED CHOCOLATE FROSTING

Use above recipe, folding in 1½ squares BAKER'S Unsweetened Chocolate, melted and cooled, just before spreading.

## BUTTER CREAM FROSTING

$\frac{1}{2}$  c. softened butter      2 c. powdered sugar

while adding sugar gradually, then beat until thoroughly mixed. Enough for 2 9-inch layers.

Method (with DORMEYER Mixer)

Cream butter 1 minute at high speed,  
continue beating at medium speed



## FUDGE FROSTING

2 c. sugar  
3/4 c. milk  
2 tbsp. corn syrup

2 ounces chocolate  
2 tbsp. butter  
1 tsp. vanilla

### Method (with DORMEYER Mixer)

Cook sugar, milk, chocolate and syrup until it forms a soft ball when tried in cold water, remove from fire, add vanilla and butter and let set until lukewarm, then beat until creamy and thick

enough to spread, use mixer at medium speed at first, then increase speed as frosting thickens, takes about 4 or 5 minutes. Enough for 2 layers.

## CARAMEL FUDGE FROSTING

1 1/2 c. brown sugar  
(firmly packed)  
1/2 c. granulated sugar

1 c. milk  
2 tbsp. butter

### Method (with DORMEYER Mixer)

Boil sugar and milk until it forms a soft ball in cold water, remove from fire, add butter and cool to lukewarm, then beat at medium speed until thick

and creamy, increase speed to high if necessary. Enough for tops of two 9-inch layers.

## FIVE MINUTE ICING

1 c. sugar  
1/4 tsp. salt

1/2 tsp. cream of tartar  
2 unbeaten egg whites

### Method (with DORMEYER Mixer)

Place sugar, salt, cream of tartar, and egg whites in top of double boiler over hot water, use mixer as a portable and

beat 5 minutes at high speed while cooking. layers.

## SEVEN-MINUTE FROSTING

1 egg white, unbeaten  
3/4 c. sugar  
2 1/2 tsp. water

1/2 tsp. light corn syrup  
Dash of salt  
1/2 tsp. vanilla

### Method (with DORMEYER Mixer)

Put egg white — sugar — water — corn syrup and salt in top of double boiler and mix thoroughly with DORMEYER Mixer on low speed. Place over rapidly boiling water (double boiler) and beat

on high speed with DORMEYER Mixer until mixture will hold a peak (about 4 minutes). Remove from boiling water. Add . . . vanilla and beat on high speed until thick enough to spread (about 1 minute). Makes enough frosting to cover tops of two 8-inch layers.

To make filigree top: Let frosting on cake set so it will "pull". Melt 1/2 oz. chocolate with 1/2 tsp. SPRY. Mark 5 circles around top of cake and pour in chocolate. Make 8 evenly spaced strokes toward edge, then make 8 upward strokes to give web effect.

## SEVEN-MINUTE FROSTING

2 egg whites, unbeaten  
1 1/2 c. sugar  
Dash of salt

5 tbsp. water  
1 1/2 tsp. light corn syrup  
1 tsp. vanilla

### Method (with DORMEYER Mixer)

Combine egg whites — sugar — salt — water — and corn syrup in top of double boiler. Place over rapidly boiling water. Beating constantly with DORMEYER Mixer at medium speed,

cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water. Add . . . vanilla and beat at high speed until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 13x9x2 inch cake, or 10x10x2 inch cake, or top and sides of 9 inch tube cake.

For small recipe, use half of ingredients and reduce cooking time to 3 1/2 minutes. Makes enough to cover top and sides of two 8-inch layers or 9-inch tube cake.

## APRICOT FROSTING

3 tbsp. apricot filling  
3 tbsp. apricot juice

1 tsp. lemon juice  
2 c. powdered sugar

### Method (with DORMEYER Mixer)

Place juices and pulp in a small mixing bowl, beat at medium speed while adding sugar gradually, continue beat-

ing until smooth, enough for top and sides of cake.

## FLUFFY WHITE ICING

¾ c. sugar                      2 egg whites  
¼ c. water                      1 tsp. vanilla

ered for first 3 minutes of cooking to prevent crystals forming on sides of pan. Beat 2 egg whites stiffly with DORMEYER Mixer on slow speed. Pour hot syrup slowly into egg whites beating constantly. Add . . . 1 tsp. vanilla. Continue beating at high speed until mixture is fluffy and will hold its shape. Amount: Icing for 2-layer cake.

### Method (with DORMEYER Mixer)

Mix ¾ c. sugar — ¼ c. water together in saucepan. Boil mixture without stirring until mixture spins an 8 inch thread, 240° to 242°, keeping pan cov-

## COMFORT ICING

2 c. sugar                      ½ c. water  
¼ tsp. salt                      2 egg whites  
2 tbsp. white corn syrup      1 tsp. vanilla

minutes of cooking. Beat stiffly 2 egg whites with DORMEYER Mixer on slow speed. Pour hot syrup slowly into egg whites beating constantly. Add . . . 1 tsp. vanilla. Continue beating at high speed until mixture is fluffy and will hold its shape. Amount: Icing and filling for one 2-layer cake.

### Method (with DORMEYER Mixer)

Mix 2 c. sugar — ¼ tsp. salt — 2 tbsp. white corn syrup — ½ c. water together in saucepan. Boil without stirring until mixture spins an 8 inch thread, 240° to 242°, keeping pan covered for first 3

## CHOCOLATE COMFORT ICING

Add to Comfort Icing during final beating . . . 2 sq. unsweetened chocolate (2 oz.) melted.

## OLD-TIME BOILED ICING

2 c. sugar                      2 egg whites  
¼ tsp. cream of tartar      1 tsp. vanilla  
¾ c. water

ing to prevent crystals forming on sides of pan. Beat 2 egg whites stiffly with DORMEYER Mixer on slow speed. Pour hot syrup slowly into egg whites beating constantly. Add . . . 1 tsp. vanilla. Continue beating at high speed until mixture is fluffy and will hold its shape. Amount: Icing and filling for one 2-layer cake.

Note: If icing does not set so that it will stay on the cake, add 2 or 3 tbsp. confectioners' sugar, a tbsp. at a time, until mixture is stiff enough.

### Method (with DORMEYER Mixer)

Mix 2 c. sugar — ¼ tsp. cream of tartar — ¾ c. water together in saucepan. Boil without stirring until mixture spins a 6 inch thread, 240° to 242°, keeping

pan covered for first 3 minutes of cooking. Beat 2 egg whites stiffly with DORMEYER Mixer on slow speed. Pour hot syrup slowly into egg whites beating constantly. Add . . . 1 tsp. vanilla. Continue beating at high speed until mixture is fluffy and will hold its shape. Amount: Icing and filling for one 2-layer cake.

Note: If icing does not set so that it will stay on the cake, add 2 or 3 tbsp. confectioners' sugar, a tbsp. at a time, until mixture is stiff enough.

## MARSHMALLOW ICING

2½ c. sugar                      10 marshmallows  
½ c. corn syrup                      2 egg whites  
½ c. cold water                      1 tsp. vanilla  
¼ tsp. salt

and marshmallows and continue beating until icing forms peak when lifted with a spoon, about 4 minutes. Enough for a 3 layer cake.

### Method (with DORMEYER Mixer)

Boil sugar, syrup, salt and water until it forms a soft ball in cold water. Beat egg whites 2 minutes at high speed until stiff, continue beating and pour syrup over egg whites slowly, takes 3 or 4 minutes longer, then add vanilla

## COCOANUT FROSTING

1¾ c. sugar                      2 egg whites  
¾ c. cold water                      1 can shredded coconut  
1 tsp. vanilla                      nut

and continue beating until thick enough to spread. Spread on cake and sprinkle coconut on top while still soft. Enough for top and sides of a 2 layer cake.

### Method (with DORMEYER Mixer)

Cook sugar and water until it spins a long thread. Beat egg whites 2 minutes at high speed until stiff, continue beating while pouring the syrup over the egg whites gradually, add vanilla

## CREAMY NUT FILLING AND FROSTING

2½ tbsp. SOFTASILK Cake Flour  
 ½ c. milk  
 ½ c. shortening (half butter)  
 ½ c. granulated sugar  
 ¼ tsp. salt  
 ½ tsp. vanilla  
 ½ c. coarsely chopped nuts  
 1 c. confectioners sugar

Mixer until fluffy. Fold in ½ tsp. vanilla, ½ the amount for filling. To remainder, blend to make a more generous amount for top and sides of cake. Amount: Icing for 2-layer cake.

### Method (with DORMEYER Mixer)

Into 2½ tbsp. SOFTASILK Cake Flour gradually blend ½ c. milk. Cook to very thick paste (about 10 minutes), stirring constantly. Cool to lukewarm. Meanwhile, cream ½ c. shortening (half butter) with ½ c. granulated sugar, ¼ tsp. salt. Add . . . the lukewarm paste. Beat with DORMEYER mixer in up to 1 c. sifted confectioners' sugar and sides of cake. Amount: Icing for

## WHIPPED STRAWBERRY TOPPING

1 egg white, unbeaten  
 ½ c. sugar  
 Dash of salt  
 ¾ c. sliced strawberries

mixed. Place . . . over rapidly boiling water, beat constantly at same speed and cook 3 minutes, or until mixture will stand in soft peaks. Remove from boiling water and fold in remaining strawberries. Pile on top of 9 or 10-inch tube cake. Makes 2½ c. topping.

### Method (with DORMEYER Mixer)

Combine . . . egg white — sugar — salt — and ⅓ c. strawberries in top of double boiler and beat at high speed with DORMEYER Mixer until thoroughly

## MARBLE ICING

Make Old-Time Boiled Icing. Take out 3 tbsp. of it and spread the rest over top and sides of cooled cake. To the 3 tbsp. of Old-Time Boiled Icing add . . . 2 sq. unsweetened chocolate (2 oz.) melted. Pipe this chocolate over white icing in ¼ in. strips about 1 inch apart. Then draw a knife across through the strips at 1 inch intervals. This gives a wavy marbled effect.

## PASTEL ICING

1 egg white (unbeaten)  
 ½ c. fruit or mint jelly  
 Dash of salt

speed. Stop machine once and scrape sides. Enough for a 2 layer cake.

### Method (with DORMEYER Mixer)

Place ingredients in top of double boiler over hot water. Use mixer as a portable and beat 4 minutes at medium speed. Serve within 2 or 3 hours after making.

## LEMON CUSTARD FILLING

4 egg yolks  
 ½ c. sugar  
 3 tbsp. lemon juice  
 2 tsp. grated lemon rind

juice — 2 tsp. grated lemon rind. Cook over hot water (double boiler) until thick (5 to 8 minutes) stirring constantly. Cool.

### Method (with DORMEYER Mixer)

Beat 4 egg yolks with DORMEYER Mixer on medium to high speed until thick and lemon colored. Beat in gradually ½ c. sugar. Beat in 3 tbsp. lemon juice and 2 tsp. grated lemon rind. Cook over hot water (double boiler) until thick

## LEMON FILLING

4 tbsp. cornstarch  
 1 c. hot water  
 1 tbsp. butter  
 1 c. sugar  
 Juice of 1 lemon and  
 grated rind of same  
 2 egg yolks

forming. Remove from the fire, add butter, sugar, lemon juice and rind, and the slightly beaten egg yolks, beat ½ minute at medium speed to blend. Fill baked pie shell with the lemon filling and cover with the following meringue.

### Method (with DORMEYER Mixer)

Beat the egg yolks ½ minute at slow speed. Mix cornstarch with a little cold water and stir until dissolved, add hot water and cook until transparent, stirring all the while to prevent lumps

## MERINGUE

2 egg whites  
 2 tbsp. sugar

Beat the egg whites 2 minutes at high speed until stiff, continue beating ½ minute longer while adding the sugar.

Brown under broiler flame 10 minutes or in the oven 15-20 minutes at 325 degrees F. Note: To bake shell for lemon filling, place dough in a pie tin, flute edges, and fill bottom and sides of dough with tiny air holes made with a fork. Bake 12 minutes at 450 degrees F.



## CUSTARD CREAM FILLING

|                              |                             |
|------------------------------|-----------------------------|
| ½ c. sugar                   | 2 c. milk                   |
| ½ tsp. salt                  | 1 tbsp. butter or margarine |
| 2 tbsp. cornstarch           | 1 tsp. vanilla              |
| 1 tbsp. SOFTASILK Cake Flour | 1 egg                       |

### Method (with DORMEYER Mixer)

Mix in top of double-boiler ½ c. sugar, ½ tsp. salt, 2 tbsp. cornstarch and 1 tbsp. SOFTASILK Cake Flour. Stir in 2 c. milk. Bring to boil over low heat and boil 3 minutes, stirring constantly. Remove from heat. Stir a little of the hot mixture into 1 slightly beaten egg.

Then blend into hot mixture. Place over boiling water and cook about 15 minutes, stirring occasionally. Blend in 1 tbsp. butter or margarine. Chill thoroughly. Blend in 1 tsp. vanilla. Beat until smooth with DORMEYER Mixer before spreading on cake.

## BUTTERSCOTCH FILLING

|                                       |                       |
|---------------------------------------|-----------------------|
| 2 c. milk, scalded                    | 4 tbsp. melted butter |
| 3 eggs, separated                     | ¼ tsp. salt           |
| 4 tbsp. cornstarch                    | 6 tbsp. sugar         |
| ½ tsp. vanilla                        | (for meringue)        |
| 1 c. dark brown sugar (firmly packed) |                       |

### Method (with DORMEYER Mixer)

Beat egg yolks 1 minute at high speed. Make a paste of cornstarch, sugar and beaten egg yolks, add melted butter and milk and salt, cook until thick in top of double boiler, stir constantly. Cool slightly. Add vanilla and beat 1 minute at medium speed, using mixer

as a portable, pour into cooled baked pie shell and cover with meringue.

## LEMON FILLING

|                  |                              |
|------------------|------------------------------|
| ¾ c. sugar       | 3 egg yolks, slightly beaten |
| 3 tbsp. flour    | 2 tbsp. butter               |
| 1/16 tsp. salt   | Grated rind of 1 lemon       |
| ¼ c. lemon juice |                              |
| ½ c. water       |                              |

### Method (with DORMEYER Mixer)

Mix . . . sugar — flour — and salt together thoroughly with DORMEYER Mixer at low speed. Add . . . lemon juice and rind. Mix well. Add . . . water — egg yolks and butter and blend. Place over hot water and cook until smooth and thick, stirring constantly (about 15

minutes). Cool and spread between cake layers. Makes enough filling to spread between two 8-inch layers.

## APRICOT FILLING

|                     |                     |
|---------------------|---------------------|
| 2 c. dried apricots | 1 tbsp. lemon juice |
| 1½ c. sugar         | ½ tsp. grated rind  |

### Method (with DORMEYER Mixer)

Cover apricots with water and cook until tender and very little juice remains, drain off remaining juice and set aside for frosting. Beat apricots

1 minute at medium speed to thoroughly mash, add sugar, lemon juice and rind and continue beating ½ minute to dissolve. Return to fire and cook 1 minute, cool and use as filling for cake, enough for 2 layers. Set aside 3 tablespoons filling to use in frosting.

## CUSTARD

|             |                |
|-------------|----------------|
| 4 egg yolks | ½ c. sugar     |
| 2 c. milk   | 1 tsp. vanilla |

### Method (with DORMEYER Mixer)

Beat egg yolks, 1 minute at high speed, add milk, sugar and vanilla. Bring to a boil, stirring constantly, be careful

not to scorch. Cool and serve on Snow Pudding. Serves 8.

## MARY'S SNOW PUDDING

1 tablespoon gelatine soaked in 4 tablespoons cold water 15 minutes. Add 1 cup boiling water, 1 cup sugar and 4 tablespoons lemon juice to the gelatine and set aside to chill. Beat 4 egg whites 2 minutes at high speed until stiff, continue beating and gradually add the chilled solution, this takes 3 or 4 minutes. Place in refrigerator and chill about 1½ hours, then beat again at high speed for 4 minutes. Return to refrigerator and let stand until ready to serve.

# Candies and Ice Creams

## DIVINITY FUDGE

3 c. sugar  
1/2 c. light corn syrup  
1/2 c. cold water

2 egg whites  
1 tsp. vanilla

until stiff, continue beating and pour one half the syrup slowly over the beaten egg whites, continue beating while cooking the rest of the syrup until it forms a hard ball when tried in a cup of cold water and cracks when hit against side of the cup. Add this syrup gradually to the syrup and egg mixture you are beating, add vanilla and continue beating until candy is thick enough to drop from a spoon. Place by spoonful on a buttered platter. Makes 35-40 pieces. Nut meats may be added if desired just before candy is ready to spoon.

## CHOCOLATE FUDGE

2 c. sugar  
1 level tbsp. bread flour  
4 tbsp. cocoa  
1 c. milk

1 tbsp. corn syrup  
1 tbsp. butter  
1 tsp. vanilla

portable mixer until thick and creamy, use high speed. Pour into a buttered tin, cut into 30 pieces while still warm and soft.

## Method (with DORMEYER Mixer)

Cook over slow fire, sugar, flour, cocoa, syrup and milk until it forms a soft ball when tried in cold water. Stir only until sugar is thoroughly dissolved. Remove from fire, add butter and vanilla, let stand a few minutes. Then beat with high speed. Pour into a buttered tin, cut

## MARSHMALLOW ICE CREAM

### CHERRY OR STRAWBERRY

20 marshmallows  
1 c. milk  
1 c. whipping cream  
1 tbsp. vanilla

2 tbsp. cherry or  
strawberry jam  
2 drops red coloring

with a spoon. Place in a freezing tray for 1 hour, remove, place in a chilled bowl and beat 2 minutes at low speed, return to refrigerator and finish freezing at low temperature. To make ice cream extra creamy remove and beat again when almost firm. Serves 6.

## Method (with DORMEYER Mixer)

Melt marshmallows in milk in the top of a double boiler over hot water, add vanilla and set aside to cool. When cool add the jam, and coloring. Beat cream 2 minutes at high speed until stiff, fold into the marshmallow custard

## MAPLE NUT ICE CREAM

3 eggs  
1 c. maple syrup  
1/2 tsp. salt

1 pint whipping cream  
1/2 c. nut meats

forms a soft custard, stirring constantly, set aside to cool. Beat egg whites and salt together 2 minutes at high speed until stiff. Beat cream 2 minutes at high speed or until stiffly whipped. Fold together the whipped cream and egg whites, then fold in the custard. Place in a tray and freeze for 1 1/2 hours, or until almost firm, then remove and place in a chilled bowl and beat until almost firm, then finish freezing. Serves 8.

## Method (with DORMEYER Mixer)

Beat egg yolks until thick, about 2 minutes at high speed. Add syrup to egg yolks, while beating at medium speed, takes about 1 minute. Then cook in top of double boiler until it

## VANILLA ICE CREAM

1 c. milk (scalded)  
3 egg yolks  
1/4 c. sugar

Pinch salt  
1 1/2 tsp. vanilla  
1 c. heavy cream

from fire and cool. When cool add vanilla. Beat cream 2 minutes at high speed until stiff, add to cooled custard folding in cream carefully. Set in tray and freeze in refrigerator until almost firm, remove from tray and beat 2 minutes at medium speed in a chilled bowl. Return to refrigerator and continue freezing. Serves 5.  
Note: To restore creaminess to ice cream that has stood over night in refrigerator, or to remove ice chips, place ice cream in large mixing bowl and beat 2 minutes at low speed, return to box and refreeze.

## Method (with DORMEYER Mixer)

Beat egg yolks 1/2 minute at medium speed, then add sugar, salt and milk. Cook in top of double boiler until it forms a soft custard which coats the spoon. Stir while cooking. Remove

# Muffins and Rolls

## ANN PILLSBURY'S POTATO PUFF ROLLS

- |                                          |                                             |
|------------------------------------------|---------------------------------------------|
| 1 c. scalded milk                        | 2 eggs                                      |
| 3 tbsp. shortening                       | 1 c. cooked, mashed potatoes                |
| 1 tbsp. sugar                            | 4 c. sifted PILLSBURY'S BEST Enriched Flour |
| 2 tsp. salt                              |                                             |
| 1 pkg. yeast, compressed or dry granular |                                             |

low speed for 1 minute. Blend in by hand . . . 2 c. sifted PILLSBURY'S BEST Enriched Flour; place in greased bowl and cover. Store dough in refrigerator or cold place at least two hours or until needed. Roll out chilled dough on floured board to 1/2 inch thickness; cut with 2 1/2 inch cutter. Place on greased baking sheet. Let rise in warm place (80° to 85°) until light, (about 1 1/2 hours). Bake in moderately hot oven (400°) for 15 to 20 minutes. Makes 2 dozen buns.

## ANN PILLSBURY'S WHEAT NUT ROLLS

- |                                          |                                             |
|------------------------------------------|---------------------------------------------|
| 3/4 c. scalded milk                      | 1 egg                                       |
| 3 tbsp. shortening                       | 2 c. sifted PILLSBURY'S BEST Enriched Flour |
| 1/4 c. sugar                             | 3/4 c. chopped nut meats                    |
| 2 tsp. salt                              | 1 c. unsifted PILLSBURY WHOLE WHEAT Flour   |
| 1/4 c. water                             |                                             |
| 1 pkg. yeast, compressed or dry granular |                                             |

chopped nut meats — 1 c. unsifted PILLSBURY WHOLE WHEAT Flour. Mold into Cloverleaf Rolls; place in greased muffin pans; cover. Let rise in warm place (80° to 85°) until double in bulk, (about one hour). Bake in moderately hot oven (400°) for 20 minutes. Makes 18 medium rolls.

### Method (with DORMEYER Mixer)

Combine in DORMEYER Mixer Bowl . . . 1 c. scalded milk — 3 tbsp. shortening — 1 tbsp. sugar — 2 tsp. salt. Cool to lukewarm. Add . . . 1 pkg. yeast, compressed or dry granular — 2 eggs — 1 c. cooked, mashed potatoes — 2 c. sifted PILLSBURY'S BEST Enriched Flour. Mix with DORMEYER Mixer at

### Method (with DORMEYER Mixer)

Combine in DORMEYER Mixer bowl . . . 3/4 c. scalded milk — 3 tbsp. shortening — 1/4 c. sugar — 2 tsp. salt — 1/4 c. water. Cool to lukewarm. Add . . . 1 pkg. yeast, compressed or dry granular — 1 egg — 2 c. sifted PILLSBURY'S BEST Enriched Flour. Mix with DORMEYER Mixer at low speed for 1 minute. Blend in by hand . . . 3/4 c.

## CARAMEL ROLLS

- |                                            |                    |
|--------------------------------------------|--------------------|
| 4 tsp. baking powder                       | 1/4 c. butter      |
| 1/2 tsp. salt                              | 3/4 c. milk        |
| 2 c. bread flour (sift once, then measure) | 1/3 c. brown sugar |
|                                            | 1 tsp. cinnamon    |

start mixer at low speed and increase speed as dough thickens. Place dough on floured board and knead lightly for 1/2 minute, roll out to 1/2 inch thickness, spread with soft butter, sprinkle with 1/3 cup brown sugar and 1 teaspoon cinnamon. Roll and slice into about 20 pieces and place them into a pan lined with the following: Melt 1/4 cup butter and 1/2 cup firmly packed brown sugar in round cake tin. Bake 15 minutes at 450 degrees, turn out on a plate and serve hot.

### Method (with DORMEYER Mixer)

Sift together, flour, baking powder and salt, add shortening gradually, using mixer at medium speed, until all resembles coarse meal, takes 1 1/2 minutes. Add milk and beat just long enough to form a soft dough, about 1/2 minute,

## LUNCHEON PAN ROLLS

- |                   |                                                 |
|-------------------|-------------------------------------------------|
| 1 c. scalded milk | 1 yeast cake dissolved in 1/4 c. lukewarm water |
| 2 tbsp. butter    |                                                 |
| 1/4 c. sugar      | 4 c. sifted bread flour                         |
| 1 egg             |                                                 |
| 1 tsp. salt       |                                                 |

rest of the flour with a spoon or until dough is stiff enough to handle. Let dough rise until it is double in size (takes about 2 hours), then place on a lightly floured board and knead gently for 1 minute, shape into rolls. Place rolls in a buttered pan, setting them so that they touch lightly. Let rolls rise until they are double in size, then bake 12-15 minutes at 425 degrees F. Makes 20 large size rolls. Serve hot.

### Method (with DORMEYER Mixer)

Scald milk, add sugar and salt and let stand until lukewarm. When lukewarm add egg, yeast, and 1 1/2 cups flour and beat at medium speed 2 minutes. Continue beating 1 minute longer while adding another 1/2 cup flour. Stir in the



## MUFFINS

- |                                            |                           |
|--------------------------------------------|---------------------------|
| 2 c. bread flour (sift once, then measure) | 1 c. milk                 |
| 2 tsp. baking powder                       | 1 egg                     |
| 3 tbsp. sugar                              | 4 tbsp. melted shortening |
| 3/4 tsp. salt                              |                           |

greased muffin tins 20 minutes at 450 degrees F. Makes 12 muffins.

### Method (with DORMEYER Mixer)

Sift dry ingredients together into a large bowl. Combine wet ingredients, add to flour mixture and beat at high speed just long enough to thoroughly dampen, (less than 1 minute). Bake in

### VARIATIONS

1. Date muffins: Add 2/3 cup finely cut seeded dates to mixture before turning into greased tins.
2. Nut muffins: Add 1/2 cup broken nut meats to mixture before turning into greased tins.
3. Combine dates and nuts, add to mixture before turning into greased tins.

## BRAN MUFFINS

- |                                           |                           |
|-------------------------------------------|---------------------------|
| 1 c. bread flour (sift once then measure) | 1c. whole bran            |
| 3 1/2 tsp. baking powder                  | 3/4 c. milk               |
| 1/4 tsp. salt                             | 1 egg                     |
| 3 tbsp. sugar                             | 3 tbsp. melted shortening |

Bake in greased muffin tin at 425 degrees for 20 minutes, makes 8 muffins.

### Method (with DORMEYER Mixer)

Sift together, flour, salt, baking powder and sugar. Beat egg 1 minute at high speed, then add milk, and shortening to egg. Add bran to egg mixture. Add flour mixture to the entire egg mixture and beat at high speed just long enough to dampen, less than 1 minute.

## BLUEBERRY MUFFINS

- |                                            |                       |
|--------------------------------------------|-----------------------|
| 2 c. bread flour (sift once, then measure) | 1 c. milk             |
| 2 tsp. baking powder                       | 2 tbsp. melted butter |
| 1/2 tsp. salt                              | 1 egg                 |
| 4 tbsp. sugar                              | 1 c. blueberries      |

### Method (with DORMEYER Mixer)

Sprinkle 1/4 cup flour (taken from amount called for in recipe) over the blueberries. Sift together flour, baking powder, sugar and salt. Beat egg 1 minute at high speed, add milk and melted butter. Combine flour mixture and egg mixture and beat at medium speed just long enough to hold together, less than 1 minute. Fold in blueberries with spoon, bake in greased muffin tins 12-15 minutes at 400 degrees F. Makes 12 medium sized muffins.

# Delicious Desserts

## LEMON SCHAUM TORTE

Bake a Meringue Shell. (See page 31.) Cool.

Beat 1 c. whipping cream until stiff. Spread 1/2 of the whipped cream over cooled Meringue Shell. Cover with cooled Lemon Custard Filling. (See page 21.) Top with remaining whipped cream. Chill in refrigerator 24 hours. Serve in wedge-shaped pieces like pie. Amount: 6 to 8 servings.

## BLANC MANGE

- |                   |                   |
|-------------------|-------------------|
| 6 egg yolks       | 1/2 c. cold water |
| 2 1/2 c. sugar    | 1/8 tsp. salt     |
| 4 c. milk (1 qt.) | 1 tsp. vanilla    |
| 2 tbsp. gelatin   |                   |

### Method (with DORMEYER Mixer)

Beat 6 egg yolks until thick and lemon-colored with DORMEYER Mixer at medium speed. Beat in gradually 2 1/2 c. sugar. Scald 4 c. milk (1 qt.). Turn DORMEYER Mixer on low speed and pour the scalded milk slowly into the egg and sugar mixture. Place over hot water (double boiler) and cook, stirring constantly, until custard coats a spoon (about 5 minutes). Remove from heat. Soak 2 tbsp. gelatin, for 5 minutes, in 1/2 c. cold water. Add to hot custard and stir until thoroughly dissolved. Blend in . . . 1/8 tsp salt — 1 tsp. vanilla. Pour into lightly greased ring mold (10 in. diameter) and chill until firm (7 or 8 hours or overnight). When ready to serve, unmold on serving platter or chop plate and garnish with whipped cream and with fruit or berries. Amount: 10 to 12 servings.

# Breads, Waffles and Pancakes

## ANN PILLSBURY'S NO-KNEAD BREAD

- |                          |                       |
|--------------------------|-----------------------|
| 1½ c. scalded milk       | 3 cakes compressed    |
| ½ c. shortening          | yeast or 3 packages   |
| ¼ c. sugar or light corn | fast, dry granular    |
| syrup                    | yeast                 |
| 2 tbsp. salt             | 3 eggs                |
| 1½ c. water              | 9 c. PILLSBURY'S BEST |
|                          | Enriched Flour        |

### Method (with DORMEYER Mixer)

Combine in DORMEYER Mixer Bowl . . . 1½ c. scalded milk — ½ c. shortening — ¼ c. sugar or light corn syrup — 2 tbsp. salt. Cool to lukewarm by adding . . . 1½ c. water. Add . . . 3 cakes compressed yeast or 3 packages fast, dry granular yeast (dissolved according to directions on package). Blend in . . . 3 eggs. Add . . . 4½ c. sifted

PILLSBURY'S BEST Enriched Flour; mix with DORMEYER Mixer at medium speed for 1 minute. Blend in by hand . . . 4½ c. sifted PILLSBURY'S BEST Enriched Flour. This dough may or may not be chilled. If dough is not chilled, shape immediately into loaves as directed below. If dough is to be chilled, place in greased bowl, cover and store in refrigerator or cold place at least two hours. Shape dough (chilled or unchilled) into three loaves on well-floured board; place in greased 9x4x3-inch pans and cover. Let rise in warm place (80° to 85°) until Double in Bulk; allow about one hour for unchilled dough, about two hours for chilled dough. Bake in moderate oven (375°) for 1 hour. Makes 3 loaves.

## ANN PILLSBURY'S WHOLE WHEAT BREAD

- |                          |                         |
|--------------------------|-------------------------|
| 1 c. scalded milk        | 2 eggs                  |
| ½ c. shortening          | 3 c. unsifted PILLS-    |
| ½ c. brown sugar         | BURY'S Whole Wheat      |
| 4 tsp. salt              | Flour                   |
| 1 c. water               | 3 c. sifted PILLSBURY'S |
| 2 pkgs. yeast, compress- | BEST Enriched Flour     |
| ed or dry granular       |                         |

### Method (with DORMEYER Mixer)

Combine in DORMEYER Mixer Bowl . . . 1 c. scalded milk — ½ c. shortening — ½ c. brown sugar — 4 tsp. salt. Cool to lukewarm by adding . . . 1 c. water. Add . . . 2 pkgs. yeast, compressed or dry granular — 2 eggs — 3 c. unsifted PILLSBURY WHOLE WHEAT Flour; mix with DORMEYER Mixer at low speed for 1 minute. Blend in by

hand . . . 3 c. sifted PILLSBURY'S BEST Enriched Flour; place dough in greased bowl and cover. Store in refrigerator or cold place at least two hours or until needed. Shape chilled dough into two loaves on well-floured board; place in greased 9x4x3-inch pans and cover. Let rise in warm place (80° to 85°) until Double in Bulk, (about 2 hours). Bake in moderate oven (375°) for 1 hour. Makes 2 loaves.

## ANN PILLSBURY'S NUT BREAD

- |                         |                        |
|-------------------------|------------------------|
| ½ c. scalded milk       | 1 egg                  |
| 3 tbsp. shortening      | 3 c. PILLSBURY'S BEST  |
| 1 tbsp. sugar           | Enriched Flour         |
| 2 tsp. salt             | ½ c. chopped nut meats |
| ½ c. water              |                        |
| 1 pkg. yeast, compress- |                        |
| ed or dry granular      |                        |

### Method (with DORMEYER Mixer)

Combine in DORMEYER Mixer bowl . . . ½ c. scalded milk — 3 tbsp. shortening — 1 tbsp. sugar — 2 tsp. salt. Cool to lukewarm by adding . . . ½ c. water. Add . . . 1 pkg. yeast, compressed or dry granular — 1 egg — 1½ c. sifted PILLSBURY'S BEST Enriched Flour. Mix with DORMEYER Mixer at low speed

for 1 minute. Blend in by hand . . . ½ c. chopped nut meats — 1½ c. sifted PILLSBURY'S BEST Enriched Flour. Shape into loaf on well-floured board; place in greased 9x4x3-inch pan and cover. Let rise in warm place (80° to 85°) until Double in Bulk, (about 1 hour). Bake in moderate oven (375°) for 1 hour. Makes 1 loaf.

## NUT BREAD

|                                           |                                           |
|-------------------------------------------|-------------------------------------------|
| ¾ c. sugar                                | 1 c. milk                                 |
| 1 tbsp. shortening                        | 1 c. nut meats (put through food chopper) |
| 1 egg                                     | 1 tsp. flour (sprinkle over nut meats)    |
| 2 c. bread flour (sift once then measure) | ½ tsp. salt                               |
| 2 tsp. baking powder                      |                                           |

ping the sides of the bowl with a rubber spatula. Add nuts and beat ¼ minute at medium speed to blend. Place batter in a greased loaf pan and let rise 2 minutes, then bake 75 minutes at 325 degrees F. Makes 1 loaf (8½x4½x3 tin).

### Method (with DORMEYER Mixer)

Sift together flour, salt and baking powder. Cream sugar and shortening 2 minutes at high speed. Add whole egg and beat 2 minutes at high speed. Add flour mixture alternately with the milk, use medium speed and increase to high within a period of less than 1 minute, work quickly and aid by scrap-

## WAFFLES

|                                             |                                     |
|---------------------------------------------|-------------------------------------|
| 1½ c. bread flour (sift once, then measure) | ½ c. butter (melted over hot water) |
| 1 c. milk                                   | ½ tsp. salt                         |
| 1½ tsp. baking powder                       | 1 tbsp. sugar                       |
| 2 eggs                                      |                                     |

mixer at medium speed and beat just long enough to hold together, less than 1 minute. Fold in the egg whites with a spoon or rubber spatula. Bake in a well heated waffle iron until brown, makes 6 waffles.

### Method (with DORMEYER Mixer)

Sift together flour, baking powder, salt and sugar and place in a large mixing bowl. Beat egg whites 2 minutes at medium speed until stiff. Beat egg yolks 1 minute at medium speed. Add milk and melted butter to egg yolk, then add this to sifted dry ingredients, using

## BISQUICK WAFFLES OR PANCAKES

|                 |                             |
|-----------------|-----------------------------|
| 2 c. BISQUICK   | 2 to 4 tbsp. butter, melted |
| 1 to 1½ c. milk |                             |
| 2 eggs          |                             |

### Method (with DORMEYER Mixer)

Place in DORMEYER Bowl . . . 2 c. BISQUICK — 1 to 1½ c. milk (thinner batter makes crisper waffles and thinner pancakes) — 2 eggs — 2 to 4 tbsp. butter (depending on richness desired)

melted. Beat all ingredients together with DORMEYER Mixer on medium speed until well blended. (The batter won't look smooth.) Bake Waffles in hot waffle iron until brown. Amount: 6 to 8 waffles. Bake Pancakes on moderately hot griddle. Griddle should not be too hot. It is just right when a few drops of water sprinkled on it jump around before evaporating. Amount: 12 to 14 pancakes.

Note: Cut recipe in two for small batch.

## OLD-TIME BUCKWHEAT CAKES

|                                                        |                       |
|--------------------------------------------------------|-----------------------|
| 1 cake compressed yeast (about 1 oz.)                  | 2 c. Buckwheat Flour  |
| ½ c. lukewarm water                                    | 1½ tsp. salt          |
| 2 c. cold water                                        | 1 tbsp. molasses      |
| 1 c. sifted GOLD MEDAL "Kitchen-tested" enriched flour | 1 tsp. soda           |
|                                                        | ½ c. hot water        |
|                                                        | 4 tbsp. melted butter |

### Method (with DORMEYER Mixer)

Dissolve 1 cake compressed yeast (about 1 oz.) in ½ c. lukewarm water. Add . . . 2 c. cold water. Sift together 1 c. sifted GOLD MEDAL "Kitchen-Tested" Enriched Flour — 2 c. Buckwheat Flour — 1½ tsp. salt. Blend into yeast mixture with DORMEYER Mixer at high speed until batter is smooth. Cover and place in refrigerator over-

night. In the morning blend in 1 tbsp. molasses — 1 tsp. soda — which have been dissolved in ½ c. hot water. Stir in 4 tbsp. butter melted. Drop mixture from tip of spoon onto lightly greased hot griddle. Cook on one side. When puffed, full of bubbles and cooked on edges, turn and cook other side. Amount: 36 cakes (about 5 inches in diameter).

Note: To use batter as a starter for another batch of Buckwheat Cakes, save out 1 cup of batter (before adding molasses and soda). Add . . . 1 c. cold water, cover and place in refrigerator until the night before you wish to use it. Pour off water which has risen to the top of the batter. Blend in the same amount of GOLD MEDAL "Kitchen-Tested" Enriched Flour, Buckwheat Flour and salt as in original recipe. Add . . . 2½ c. of cold water, cover and let stand over night. In the morning, follow directions for adding molasses and soda as in original recipe.



## PANCAKES

|                                                         |                             |
|---------------------------------------------------------|-----------------------------|
| 2 eggs                                                  | 2 tsp. baking powder        |
| 2 c. sour milk                                          | 1 tsp. salt                 |
| 2¼ c. sifted GOLD MEDAL "Kitchen-tested" Enriched Flour | 2 tsp. sugar                |
| 1 tsp. soda                                             | 4 tbsp. shortening (melted) |

Beat mixture until smooth. Bake on hot griddle. (Drop mixture from tip of spoon onto griddle.) Cook on one side. When puffed, full of bubbles, and cooked on edges, turn and cook other side. Amount: 28 pancakes (3½ inches to 4 inches in diameter). Note: If sweet milk is used, omit the soda and increase the baking powder to 3 tsp. An extra egg added to pancakes made with sweet milk gives a richer flavor. If the eggs are separated, the lightly beaten yolks blended with the milk and the stiffly beaten whites folded into the batter last, sweet milk pancakes are fluffier and more tender.

## Method (with DORMEYER Mixer)

Beat 2 eggs until light with DORMEYER Mixer at medium speed. Beat in 2 c. sour milk. Sift together 2¼ c. sifted GOLD MEDAL "Kitchen-Tested" Enriched Flour — 1 tsp. soda — 2 tsp. baking powder — 1 tsp. salt — 2 tsp. sugar. Beat into egg and milk mixture. Add . . . 4 tbsp. shortening melted.

## FLUFFY HOT CAKES

|                                          |                      |
|------------------------------------------|----------------------|
| 3 eggs, separated                        | ed" Enriched Flour   |
| 3 tbsp. butter, melted                   | 1 tsp. soda          |
| 1 tbsp. sugar                            | 1 tsp. baking powder |
| 1½ c. sifted GOLD MEDAL "Kitchen-tested" | ½ tsp. salt          |
|                                          | 1½ c. buttermilk     |

sugar mixture alternately with 1½ c. buttermilk. Fold in . . . 3 stiffly beaten egg whites. Bake on hot griddle. (Drop mixture from tip of spoon onto griddle. Cook on one side. When puffed, full of bubbles, and cooked on edges, turn and cook other side.) Amount: About 24 pancakes (3½ inches to 4 inches in diameter).

## Method (with DORMEYER Mixer)

Beat 3 egg yolks with DORMEYER Mixer at medium speed. Beat in 3 tbsp. butter, melted — 1 tbsp. sugar. Sift together 1½ c. sifted GOLD MEDAL "Kitchen-Tested" Enriched Flour — 1 tsp. soda — 1 tsp. baking powder — ½ tsp. salt. Beat into egg, butter and

# Dressings

## MAYONNAISE

|                      |                    |
|----------------------|--------------------|
| 1 egg                | ½ tsp. salt        |
| 1½ tbsp. lemon juice | ½ tsp. dry mustard |
| 1½ tbsp. vinegar     | ¼ tsp. paprika     |
| 1 tsp. sugar         | 2 c. salad oil     |

beating at high speed while adding. Beat 3 or 4 minutes. Makes 2½ cups mayonnaise.

## Method (with DORMEYER Mixer)

Mix all ingredients, except oil, together and beat 1 minute at high speed. Add oil by teaspoonsful, for 2 minutes, beating at high speed while adding. Add rest of oil by pouring in a steady stream, close to the beaters, continue

## PIQUANT FRENCH DRESSING

|                           |                               |
|---------------------------|-------------------------------|
| ¼ to ⅓ c. sugar           | 3 tbsp. mild vinegar          |
| 1 tsp. salt               | and 1 tbsp. tarragon vinegar) |
| 1 tsp. dry mustard        | 1 c. olive oil or other       |
| 1 tsp. celery seed        | veg. salad oil                |
| 1 tsp. paprika            | 3 cloves of garlic            |
| 1 tsp. grated onion       |                               |
| *4 tbsp. mild vinegar (or |                               |

vegetable salad oil. Continue adding and beating in vinegar and oil alternately until both are used, beating well after each addition. When mixture is completely blended, add . . . 3 cloves of garlic. Let stand 1 hour. Remove cloves of garlic and serve (or keep in tightly covered jar in refrigerator . . . always beating well just before serving).

\*4 tbsp. lemon juice may be used in place of the vinegar, if desired.

Note: For a thinner dressing, add the juice of one-half lemon at the last.

## Method (with DORMEYER Mixer)

Mix ¼ to ⅓ c. sugar — 1 tsp. salt — 1 tsp. dry mustard — 1 tsp. celery seed — 1 tsp. paprika — 1 tsp. grated onion together in DORMEYER Bowl. Beat in well, a small amount of 4 tbsp. mild vinegar (or 3 tbsp. mild vinegar and 1 tbsp. tarragon vinegar) with DORMEYER Mixer on slow speed, and then a small amount of 1 c. olive oil or other

## FRENCH DRESSING

|                |                |
|----------------|----------------|
| 1 c. salad oil | ¼ tsp. pepper  |
| ½ c. vinegar   | 1 tbsp. sugar  |
| 1 tsp. salt    | ½ tsp. paprika |

Method (with DORMEYER Mixer)

Place all ingredients in a small mixing bowl and beat 3 or 4 minutes at high speed. Store in glass jar and shake well before using. Makes ½ pint dressing.

## THOUSAND ISLAND DRESSING

|                     |                             |
|---------------------|-----------------------------|
| 1 c. mayonnaise     | (chopped fine)              |
| 4 tbsp. chili sauce | ½ tsp. Worcestershire sauce |
| 1 hard cooked egg   |                             |

Method (with DORMEYER Mixer)

Place all ingredients in a small mixing bowl and beat at medium speed until well blended.

## SOUR CREAM DRESSING

|                       |                 |
|-----------------------|-----------------|
| 1 c. thick sour cream | 4 tbsp. vinegar |
| 4 tbsp. sugar         | ½ tsp. salt     |

Method (with DORMEYER Mixer)

Place cream, sugar and salt in a small mixing bowl and beat at slow speed while adding vinegar gradually, beat Makes 1½ cups dressing.

a few seconds longer to thoroughly blend.

# Pies

## PIE CRUST

|                                             |                      |
|---------------------------------------------|----------------------|
| 1½ c. bread flour (sift once, then measure) | ½ tsp. baking powder |
| ¾ tsp. salt                                 | ½ c. cold shortening |
|                                             | 3 tbsp. cold water   |

Method (with DORMEYER Mixer)

Sift together flour, salt and baking powder and place in a large mixing bowl. Use mixer at medium speed and beat while adding the shortening a little at a time until the mixture resembles coarse meal, this takes about 3½-4 minutes. Then add water by spoonfuls, mixing just long enough to hold together. Roll out on a floured board. Makes 1 double crust.

## APPLE PIE

|                     |                 |
|---------------------|-----------------|
| 6 large sour apples | ½ tsp. cinnamon |
| ½ c. brown sugar    | Grated cheese   |
| ½ c. white sugar    |                 |

Method (with DORMEYER Mixer)

Line pie tin with half the pie dough rolled thin, place sliced peeled apples in layers alternately with sugar until tin is filled well. Sprinkle cinnamon over the top of the filling. Cover with other half rolled pie dough. Prick upper

crust with fork to allow steam to escape. Bake 10 minutes at 400 degrees F., then bake 30 minutes at 325-350 degrees F. Sprinkle grated cheese on pie upon removing from oven.

## LEMON CHIFFON PIE

|             |                        |
|-------------|------------------------|
| 3 egg yolks | ¼ c. lemon juice       |
| ½ c. sugar  | tsp. grated lemon rind |

Method (with DORMEYER Mixer)

Beat egg yolks ½ minute at medium speed, add sugar, lemon juice and rind and cook in the top of a double boiler

until thick. Stir while cooking. Remove from fire and cool.

## MERINGUE

|              |             |
|--------------|-------------|
| 3 egg whites | ½ c. sugar  |
|              | ⅛ tsp. salt |

Beat egg whites and salt 2 minutes at high speed, continue beating ½ min-

ute longer and add sugar gradually. Fold into lemon custard carefully. Fill a baked pie shell with the custard and bake in a slow oven (325 degrees F.) until brown, takes about 15 minutes. Serve cold.

## CHEESE PIE ROYALE

|                       |                    |
|-----------------------|--------------------|
| CRUST:                | 2 eggs             |
| 20 graham crackers    | 1/2 tsp. vanilla   |
| 1/2 lb. melted butter | 1/2 c. sugar       |
| 2 tbsp. sugar         | TOP OF PIE         |
| FILLING:              | 3/4 pt. sour cream |
| 3/4 lb. Phila. Cream  | 2 tbsp. sugar      |
| Cheese                | 1/2 tsp. vanilla   |

### Method (with DORMEYER Mixer)

Have all ingredients at normal room temperature (70° to 75°). Pre-heat oven to 375° (moderate).

For the Crust: Crush and roll together: 20 graham crackers, adding 1/8 lb. melted butter and 2 tbsp. (level) sugar. Filling: Beat eggs thoroughly at low or medium speed, adding sugar. Add cheese (room temperature) mixing ingredients thoroughly with DORMEYER Mixer at slow or medium speed.

Place crust of normal thickness in pie tin, adding filling to depth allowing for sour cream top of about 3/8" thickness. Sprinkle cinnamon on top of filling. Bake about 20 minutes at 375°. Allow to cool, then add top.

Top of Pie: Mix at low speed 3/4 pint sour cream, 2 tbsp. sugar and 1/2 tsp. vanilla. Cover filling with "top" to crust level, baking 5 minutes (only) at 475°. Allow pie to cool, placing in refrigerator to chill before serving.

## BOSTON CREAM PIE

### Method (with DORMEYER Mixer)

|                                      |                                      |
|--------------------------------------|--------------------------------------|
| 1 1/2 c. sifted SOFTASILK Cake Flour | 1/3 c. high grade veg. shortening    |
| 1 c. sugar                           | 2/3 c. milk                          |
| 2 tsp. dble-act. baking powder       | 1 tsp. flavoring                     |
| 1/2 tsp. salt                        | 1/4 to 1/3 c. unbeaten egg (1 large) |

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour one 9 inch. round layer cake pan (1 1/2 inch deep) or, if deep pan is not available, use two shallow layer pans. Sift SOFTASILK Cake Flour before measuring. Measure all ingredients accurately (level) before starting to mix. Sift together in DORMEYER Bowl . . . 1 1/2 c. sifted SOFTASILK Cake Flour — 1 c. sugar — 2 tsp. double-action baking powder — 1/2 tsp. salt. Add . . . 1/3 c. high grade vegetable shortening — 2/3 c. milk — 1 tsp. flavoring. Mix with DORMEYER Mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . 1/4 to 1/3 c. unbeaten egg (1 large). Continue beating 2 more minutes, scraping bowl frequently.

Pour batter into prepared pan. Bake about 30 minutes in mod. oven (350°). Split cooled cake crosswise into two thin layers. Put layers together with chilled Custard Cream Filling. (See page 22.) Spread Shiny Chocolate Icing over top. (See page 18.). Serve wedge-shaped pieces.

# Miscellaneous

## EGG SOUFFLE

### Method (with DORMEYER Mixer)

|                                  |                        |
|----------------------------------|------------------------|
| 3 tbsp. butter                   | 1 1/2 c. scalded cream |
| 3 tbsp. bread flour (not sifted) | 6 eggs (separated)     |
| 1 1/2 c. scalded milk            | 1 1/2 tsp. salt        |
|                                  | 1/4 tsp. pepper        |

Melt butter over slow fire, add flour and blend well, gradually add milk and cream (which has been scalded together), stirring meanwhile. Cook in top of double boiler five minutes, stir all the while it is cooking. Beat egg yolks 1 1/2 minutes at high speed, add to the sauce while it is still cooking, blend well and remove from fire and add the seasoning. Beat egg whites 2 minutes at high speed until stiff, fold into the yolk mixture carefully. Place in a buttered baking dish and bake 45-60 minutes at 300 degrees, until firm. Serve hot with the following sauce.

### SAUCE

|                |               |           |
|----------------|---------------|-----------|
| 1 tbsp. butter | 1 tbsp. flour | 1 c. milk |
| 1/4 tsp. salt  | Dash pepper   |           |

Melt butter, add flour and blend well, add seasonings, add milk gradually stirring meanwhile and bring to the boiling point, then cook 2 minutes longer. Serves 7.



## BAKING POWDER COFFEE CAKE

Method (with DORMEYER Mixer)

$\frac{3}{4}$  c. sugar  
 $\frac{1}{2}$  c. bread flour (sift once, then measure)  
 $\frac{1}{2}$  c. milk  
1 tbsp. butter  
2 tsp. baking powder  
1 egg  
 $\frac{1}{4}$  tsp. salt

Sift together flour, salt and baking powder. Cream butter and sugar 2 minutes at medium speed, add egg and beat 1 minute longer to blend. Add milk and flour mixture alternately, work quickly and aid by scraping sides of

bowl with a rubber spatula, takes about 1 minute to mix, use medium speed. Spread dough into a greased pan, 7x11x1 and sprinkle the following over the dough.

### TOPPING

2 tsp. cinnamon      2 tsp. sugar      2 tbsp. flour      1 tsp. butter

Mix dry ingredients and work in butter with a fork or finger tips. Bake 25-30 minutes at 350 degrees F.

## OMELET

Method (with DORMEYER Mixer)

6 eggs (separated)  
6 tsp. cold water  
 $\frac{1}{2}$  tsp. salt  
1 tbsp. butter

Beat egg yolks 1 minute at high speed, add water and salt. Beat egg whites 2 minutes at high speed until stiff. Fold the egg yolk mixture into the beaten

egg whites. Melt butter in large frying pan, being sure bottom and sides of pan are well buttered. Pour in the egg omelet and cook over slow fire until omelet shrinks from side of pan. Remove from fire and place in a slow oven, (325 degrees F.) until a knife inserted into the omelet comes out clean. Cut half way through omelet with the back of a knife and fold over. Serve hot. Serves 6.

## FLUFFY SCRAMBLED EGGS

Method (with DORMEYER Mixer)

4 eggs  
2 tbsp. milk  
 $\frac{1}{2}$  tsp. salt  
Dash pepper  
1 tbsp. butter

Break eggs into top of double boiler, beat with portable beater 1 minute at medium speed. Add milk, salt, pepper, and butter. Cook over hot water 15-20 minutes, stir occasionally. This is fine food for invalids. Serves 3.

## ESCALLOPED CORN

Method (with DORMEYER Mixer)

2 c. corn  
1 tbsp. butter  
2 tbsp. flour  
1 c. milk  
 $\frac{1}{4}$  tsp. salt  
1 tsp. sugar  
Dash pepper  
2 eggs  
 $\frac{1}{4}$  c. diced ham  
 $\frac{1}{2}$  c. diced American cheese

Melt butter, add flour and mix well. Add milk and cook until it comes to a boil, stir constantly, cook 2 minutes longer. Add corn, seasonings, ham and cheese. Beat egg yolks 1 minute at medium speed. Beat egg whites 2 minutes until stiff, use high speed.

Fold egg yolks and whites together, then fold into corn mixture. Place in a buttered baking dish and bake 30 minutes at 350 degrees. Serves 5 or 6.

## MERINGUE SHELL

Method (with DORMEYER Mixer)

4 egg whites  
 $\frac{1}{4}$  tsp. cream of tartar  
1 c. sugar

Beat 4 egg whites until frothy with DORMEYER Mixer on medium speed. Add . . .  $\frac{1}{4}$  tsp. cream of tartar. Beat until egg whites are stiff enough to

hold a point. Beat in gradually 1 c. sugar. Continue beating until meringue is stiff and glossy. Spread in well greased and floured 8 inch pie pan or round layer cake pan with a cutter on the bottom. Bake 20 minutes in a very slow oven (275°). Then increase temperature to slow oven (300°) and continue baking 40 minutes more. Remove immediately from pan after baking to prevent sticking.

## FLUFFY MASHED POTATOES

6 medium sized potatoes, peel and boil until tender, drain  
 $\frac{1}{3}$  c. warm milk  
 1 tbsp. melted butter

Method (with DORMEYER Mixer)

Add warm milk and melted butter to boiled potatoes, season with salt and pepper and beat 3 or 4 minutes at high speed, using mixer as a portable. Serves 5.

## PRUNE WHIP

1 c. pitted prunes  
 1 egg white  
 $\frac{3}{4}$  c. chilled cream  
 Few drops lemon juice

Method (with DORMEYER Mixer)

Cut prunes fine by beating with DORMEYER Mixer at high speed for 2 minutes in DORMEYER small mixing bowl. Remove large pieces of skin and

transfer to large bowl. Beat egg white in small bowl until stiff and dry about 1 minute. Empty into large bowl. Whip chilled cream in small chilled bowl  $\frac{1}{2}$  minute. (Rinse bowl in cold water, and dry.) Combine ingredients—folding carefully. Chill. Add a few drops of lemon juice if a slight tartness is desired.

## CRANBERRY SHERBET

$\frac{1}{2}$  c. cranberry jelly  
 Grated rind of 1 lemon  
 Juice of 1 lemon  
 1 c. heavy cream  
 Juice of 1 orange

Method (with DORMEYER Mixer)

Place jelly and fruit juice in DORMEYER small mixing bowl and beat with DORMEYER Mixer at slow speed for 2 minutes. Whip cream 2 minutes at high speed until thick. Fold cream into jelly mixture. Place in tray and freeze

until almost firm, remove from tray, place in a chilled bowl and beat 2 minutes at medium speed, return to refrigerator and finish freezing. Serves 7.

## PINEAPPLE BAVARIAN CREAM

1 tbsp. gelatine  
 $\frac{1}{2}$  c. cold water  
 2 c. milk  
 $\frac{2}{3}$  c. sugar  
 Dash of salt  
 $\frac{3}{4}$  c. chilled cream  
 1 c. crushed drained pineapple

Method (with DORMEYER Mixer)

Soak gelatine in cold water 5 minutes. Scald milk and dissolve gelatine in it. Add . . .  $\frac{2}{3}$  c. sugar and dash of salt to combined milk and gelatine. Dissolve completely and set mixture aside to cool before putting into refrigerator.

Whip chilled cream in DORMEYER chilled small bowl  $\frac{1}{2}$  minute. When gelatine mixture begins to congeal transfer to large bowl and beat 2 to 3 minutes with DORMEYER Mixer at high speed. Add . . . 1 c. crushed drained pineapple and beat a few seconds longer. Fold in whipped cream and set in refrigerator.

## *Weights and Measures*

ALL MEASUREMENTS ARE LEVEL

"Dash".....Less than  $\frac{1}{8}$  tsp.

60 Drops.....1 teaspoon

3 teaspoons.....1 tablespoon

4 tablespoons..... $\frac{1}{4}$  cup

8 tablespoons..... $\frac{1}{2}$  cup

1 cup..... $\frac{1}{2}$  pint

4 cups.....1 quart

2 tbsp. butter.....1 ounce

1 cup butter..... $\frac{1}{2}$  pound

### SUGAR—

Granulated.....1 lb. 2- $\frac{1}{4}$  cups

Brown.....1 lb. 2 cups (solid)

Powdered.....1 lb. 2 $\frac{1}{2}$  cups

Confectioners'.....1 lb. 3 $\frac{1}{2}$  cups

### FLOUR—

All-purpose,  
 sifted.....1 lb. 4 cups

Cake or pastry  
 flour, sifted.....1 lb. 4 $\frac{1}{2}$  cups

Graham or whole  
 wheat flour.....1 lb. 3 $\frac{1}{2}$  cups

### EGGS—

1 med. ....2 ounces

8-10 med. ....1 pound

8-10 whites .....1 cup

12-14 yolks.....1 cup

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"We are so sure this will be your one favorite cook book, once you have enjoyed the perfect results of mixing and baking this modern, effortless way, that we have arranged the Index so you can check the recipes you like best—and find them more quickly!"

*Ethel Allison*

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*Dormeyer*

ELECTRIC FOOD MIXERS

... Pioneer makers of